

“Three Graces” tokaji harslevelu 2011, magnum**DKK110/btl.**

Three woman winemakers from Tokaj, Stephanie Berecz (Kikelet), Judit Bott (Bott Pince) and Sarolta Bardos (Nobilis) teamed up to make this cuvee. Elegant and complex, pleasant to drink now.

Bott Pince Bott-bor, tokaji dry cuvee 2008**DKK110/btl (DKK100 for>3)**

alc. 13.8%, residual sugar 1.9 g/l, acid 6.5 g/l

A furmint-harslevelu cuvee from three vineyards: Határi (furmint, hárslevelû), Binét (hárslevelû), Csontos (furmint). The furmint supplies the acidity and maturation potential, the harslevelu the perfume and pleasant character. Matured in oak barrels for 7 months, bottled in June 2009. 1700 bottles made.

Hollovar Somlai Juhfark, dry 2009**DKK110/btl**

An unfiltered, not clarified white wine, fermented from free-flow juice only. From the volcanic Somlo Hill in W Hungary. Intense, clean and complex, with mature flavours.

Barta Pince Egy kis edes furmint 2011 (sød)**DKK 70/btl.**

Alk. 12,5 %, restsukker 74,1 g/l, acid. 6 g/l

Strågul farve af medium intensitet. Nem at forstå sød vin med dufte og smag af magiske frugt meg en elegant, langvarig eftersmag.

Himesudvar Tokaji Zéta (sød) 2011**DKK90/btl**

High quality sweet white wine. Alc: 11.3%, sugar: 69.4g/l, acid: 6.9g/l, 1364 bottles produced. 750 ml bottle

Zeta is a cross of furmint & bouvier grapes, known for ample sweetness and producing berries with noble rot. Single variety Zeta wines are rare. Exotic fruits, and citrus on the nose, with flower honey typical of the varietal. Fascinating ease, finess and harmony.

Zemplén Hegyhát 5 putt. aszú 2004 (sød)**DKK250/btl (DKK550 for 3)**

Special quality sweet wine. Alc: 10.8 %, sugar 180 g/l

Work of I. Szepsy, the preeminent winemakr of Tokaj. Whole beryr extraction, natural fermentation and maturation in Hungarian oak barrels. Now with signs of maturity, with extreme complexity, spiciness and sweetness. Excelletn now, but will continue to develop for 15+ more years.

Monte Santoccio extra virgin olive oil**DKK80/btl.**

High-quality cold-pressed olive oil from Lake Garda/Valpolicella. A gentle, fruity, delicate taste. Use it as a spice, to give a delicate flavour to salads, thick soups or fish.

M. Colonna flavoured extra virgin oils 2014**DKK70/btl**

Organically grown whole lemon, tangerine and bergamot fruit is pressed together with the olives, giving a persistent, intelligent, totally integrated flavour. Excellent on salads, fish, seafood, or Far Eastern dishes.

M. Colonna Mitenera olives

DKK55/btl