GSE	DESCRIPTION	REG. PRICE	SALE PRICE	DISCOUNT %
55157	**2012 Donausonne Blaufrankisch**	$7.99	**$7.49***	6%
45132	**2011 Schloss Koblenz Blaufrankisch Sweet Red**	$7.99	N/A	N/A
400035	**Disznoko Tokaji Aszu 5 Puttonyos**	$39.99	N/A	N/A
52481	**2008 Royal Tokaji Aszu 5 Puttonyos Red Label**	$44.99	N/A	N/A
	"This Aszú wine is very complex; its intense sweetness is balanced by crispy acidity. On the palate, tropical fruit, lime and grapefruit meet with freshness. It has a very long finish." - Reviewed by: Producer			
21404	**2008 Disznoko Late Harvest Tokaji**	$22.99	N/A	N/A
46231	**2011 Donausonne Blaufrankisch**	$7.99	**$7.49***	6%
48122	**2011 Evolucio Furmint**	$8.99	N/A	N/A
	"Aromas of green apple on the nose lead to a crisp, clean, mineral character. The fruit is mouth-filling with an underlying hint of spice and exhibits a broad finish with good acidity. The rich acidity combined with the fruitiness of this wine makes that it is easy to pair with rich fish based dishes, creamy chicken or even with slightly spicy recipes, also great with cheese such as dry, matured goat cheese." - Reviewed by: Producer			
55406	**2009 Egri Bikaver Bull's Blood of Eger Vitavin**	$7.99	N/A	N/A
39942	**2007 Royal Tokaji Aszu 5 Puttonyos Red Label**	$44.99	N/A	N/A
	"Sweet, with luscious apricot, peach compote and golden raisin held up by a well of latent acidity that drives the spice, chalk and candied lemon zest notes on the long finish." - Reviewed by: Wine Spectator - 92pts			
54346	**2000 Disznoko Escenzia**	$625.00	N/A	N/A
	"Unbelievably thick and unctuous, with orange, apricot and mineral aromas and flavors, you need to work this around the palate to break down its viscosity. There's almost no alcohol here, with a progression from syrup to an incredible lightness on the finish." - Reviewed by: Producer			
52288	**2008 Egri Bikaver Bull's Blood of Eger Vitavin**	$7.99	N/A	N/A
51804	**2010 Kiralyudvar Furmint Sec**	$19.99	N/A	N/A
	"The sugar levels of the fruit in Tokaj are naturally high. Our initial struggle to produce a world-class dry wine was to find ripe berries unaffected by botrytis with lower levels of sugar. Over time, we have discovered that in particular vineyards the onset of botrytis consistently occurs late in the season. From these unique places, we are able to harvest berries perfectly suited for our company Sec."			
54216	**2011 Disznoko Dry Furmint**	$16.99	N/A	N/A
50935	**2000 Oremus Tokaji Aszu 5 Puttonyos**	$39.99	N/A	N/A
	"Losing a little flesh in lieu of structure, this is nonetheless concentrated and fresh. Peach, pear compote and floral aromas and flavors flow gracefully, picking up a mineral note on the long finish. Great for fresh fruit tarts." - Reviewed by: Wine Spectator - 92pts			
401246	**1998 Tokaj Classic Tokaji Aszu Essencia**	$135.00	N/A	N/A
55867	**2011 Kiralyudvar Furmint Sec**	$19.99	N/A	N/A
401081	**Marika Nemes Kadarka**	$8.99	N/A	N/A