

# DISZNÓKÓ

TOKAJ



## Disznókó 1413 Tokaji Édes Szamorodni 2017

### Characteristics of the vintage

The 2017 vintage is characterised by a rich concentration and substantial quantities, which surprised us given the eventful growing season. After a cold January, mild early spring, cool and rainy periods were alternating with hot and dry days. The grapes reached maturity earlier than usual, the botrytis came on fully ripe grapes and developed intensely, providing highly botrytised grapes with creamy structure and beautiful aromatics.

### Tasting notes

Light gold colour. Fine nose with white fruits, peach, wildflowers, honey, stone fruits. Rich palate with good and round acidity; mouth filling, some vanilla notes, long finish. Harmonious, yet still very young.

### Grape varieties

100% Furmint

### Vinification

The clusters were destemmed followed by a short skin contact before pressing. Most of the lots fermented in stainless steel vats, some of them in barrels of two-three wines.

### Maturing

The wine was aged for 12 months in the traditional underground cellar of Tokaj, in oak barrels of two-three wines, with a capacity of 225 litres. Bottled in June 2019.

### The Terroir

Careful selection of entirely botrytised clusters or part of clusters from the best sites of Disznókó vineyard between the 2nd and 28th of October.



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### Analysis

Alcohol: 12.73%  
Residual sugar: 146g/l  
Total acidity: 7.38g/l

### Serving

Outstanding aperitif. Perfect accompaniment to foie gras. Also excellent with sea-fish dishes made with creamy sauce and lemon, duck dishes with fruit, and not so sweet desserts, fruits and cheeses. Ready to drink from the moment it is bottled. Thanks to the barrel ageing, it will develop in complexity during the next ten to fifteen years. To enjoy to its fullest, serve cool (11-13°C). After opening, it can be kept in the fridge for two weeks.