



Disznókő 1413 Tokaji Édes Szamorodni 2019

Characteristics of the vintage

After a cold winter, spring arrived early. It was followed by a cool and rainy May, a hot June and quite changeable weather in July and August. This has resulted in an early ripening. The autumnal weather was ideal for the development of botrytised grapes: a warm September with regular rainfall gave way to a very hot Indian summer in October resulting in abundant and perfectly botrytised grapes.

Careful selection of entirely botrytised clusters or part of clusters from southern slopes of Disznókő vineyard on the 9th and 10th of October.

Tasting notes

Light golden robe. Fresh apricot, citrus, honey on the nose with hint of vanilla. The palate is fresh with focused acidity, good spicy finish.

(March 2023)

Grape varieties

100% Furmint

Vinification

The clusters were destemmed followed by a short skin contact before pressing. 85% of the lots fermented in stainless steel vats, 15% in barrels of two-three wines.

Maturing

The wine was aged for 24 months in the traditional underground cellar of Tokaj, in oak barrels of two-three wines, with a capacity of 225 litres.

Bottled in June 2022.



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Analysis

Alcohol: 12.8%
Residual sugar: 131 g/l
Total acidity: 8 g/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.