



## Disznókő Kapi Vineyard Tokaji Aszú 6 Puttonyos 2015

### Characteristics of the vintage

The vegetative season was hot and dry with heat waves during summer; the blossoming started already at the end of May and that resulted in an early ripening. We started the aszú berry picking on the 21st of September. This first passage lasted until the middle of October and it gave us deliciously rich, shrivelled aszú berries full of flavour. The second part of the harvest was rainier, so the noble rot could develop very well. This second passage ended on the 12th of November. We were able to select intensely botrytised, perfectly balanced aromatic aszú berries.

### Tasting notes

It has light gold colour with green reflex. The nose is beautifully floral with vanilla, white fruit notes. The mouth is intense, rich, with plenty of fruits like pineapple and mango. Mouthfilling and structured driven by ripe and round acidity and tannins.  
(July 2018)

### Grape varieties

Aszú berries and base must: 100% Furmint

### Vinification

The aszú berries were macerated uncrushed in actively fermenting must for 2 days. After a long pressing, the fermentation took place in stainless steel vats and small barrels until the middle of December. The fermentation was much longer than usual.

### Maturing

The wine was aged in oak barrels of 225 litres for two years with 25 % of new oak. Bottled in May 2018.





## Disznókő Kapi Vineyard Tokaji Aszú 6 Puttonyos 2015

### Where the grapes come from

Kapi is a single vineyard plot situated in the upper part (150 - 180 m above sea level) of the southern slopes of Disznókő. A unique terroir with a volcanic, lighter clay soil containing a lot of rhyolite gravels. Kapi vineyard is planted with Furmint, the noblest and most ancient Tokaj variety. The Kapi vineyard has specific characteristics: the grapes ripen earlier here, the aszú berries develop very well, retaining an excellent acidity.

### The Terroir

The aszú berries used for Disznókő Kapi Vineyard all came from the first passage and selection at the end of September, especially between the 23rd of September and 1st of October. These grapes were extremely rich, just slightly botrytised but fully shrivelled.

The grapes for base must were picked much later, in the first half of November.

The individually picked aszú berries were poured in stainless steel vats and stored there until the vinification.

### Analysis

Alcohol: 11%

Residual sugar: 187 g/l

Total acidity: 7.65 g/l