

DISZNÓKŐ

TOKAJ



Disznókő Tokaji Aszú 5 Puttonyos 2017

Characteristics of the vintage

A great vintage that 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

It reveals a light golden colour. The nose is fruity, displaying stone fruits like apricot and white peach, followed by oriental spices aromas. The mouth is rich, balanced, and tasty with ripe green gage notes. Its fresh but round acidity results in a long spicy finish with elegant bitterness.

(September 2020)

Grape varieties

Aszú berries: 80% Furmint, 20% Zéta

Base wines: 80% Furmint, 20% Hárslevelű

Vinification

Each batch of aszú berries were vinified separately. About half of the berries was poured in an actively fermented must for 2 days for skin contact without crushing. The rest of the aszú berries were gently crushed and then soaked in a fresh wine or a wine at the end of its fermentation for 12 hours for skin contact. After a long pressing, the fermentation took place in stainless steel vats until the beginning of December.

Maturing

The wine was aged for 2 years in oak barrels of 225 litres, mostly in oak barrels of several vintages. We made the blending in March 2019. Bottled in March 2020.

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The Terroir

The aszú berries were selected one by one between the 19th of September and the 28th of October through 3 passages in the vineyard. The aszú berries were poured in stainless steel vats and stored there until the vinification.

Analysis

Alcohol: 12.3%
Residual sugar: 160.2 g/l
Total acidity: 7.6 g/l

Serving

With the vivacious acidity balancing the sweetness, Disznókő Tokaji Aszú 5 puttonyos can be savoured on its own, instead of dessert, at the end of the meal or chilled as a refreshing aperitif or with canapés, pâtés, or foie gras. Also excellent with a wide range of dishes such as poultry, white meat with cream-based sauces, mushroom or seafood risotto. East Asian, slightly spicy dishes such as Thai green curry chicken. With younger, not too salty blue cheeses, or simply with fruit (apricot, pears or fruit salads) or fruit-based desserts (e.g. apricot tart, fruit cake, mandarin sorbet). 2017 Disznókő Tokaji Aszú 5 puttonyos is especially good with mature blue cheese, with fruits or with fruity desserts. Ready to drink but with significant ageing potential (20 years or more). To enjoy the finest nuances, Disznókő Tokaji Aszú 5 puttonyos is best served cool (11-13°C). After opening, it retains its freshness for more than a week when refrigerated.