



Disznókő Tokaji Aszú 5 Puttonyos 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.

The aszú berries were selected one by one between 23rd September and 29th October through 2 passages in the vineyard. The aszú berries were extremely rich, intensely botrytised but shrivelled. They were poured in stainless steel vats and stored there until the vinification that we started late October.

Tasting notes

Light golden robe. Fruity nose of ripe apricot, peach, mango, acacia honey. Very rich palate with opulence but also freshness and great structure.

Grape varieties

Aszú berries: 100% Furmint

Base wines: 50% Furmint, 50% Hárslevelű

Vinification

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

Maturing

The wine was aged for two years in oak barrels of 225 litres, mostly in oak barrels of several vintages. We realized the blending in February 2022. Bottled in July 2022.



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Analysis

Alcohol: 12.3%
Residual sugar: 168 g/l
Total acidity: 6.95 g/l
pH: 3.4

It 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, foie gras. Also excellent with a wide range of dishes such as poultry, white meat with creamy sauces, mushroom or seafood risotto. East Asian, slightly spicy dishes such as Thai green curry chicken. With younger, not too salty blue cheeses, simply with some fruits (apricot, pears or fruit salads) or fruit-based desserts (e.g. apricot tart, fruit cake, mandarin sorbet).

Ready to drink but with significant ageing potential (20 years or more). It is best served cool (11-13°C). After opening, it retains its freshness for at least a week in the fridge.