



## Disznókő Tokaji Dry Furmint 2022

### Characteristics of the vintage

Hot and arid year. Spring was cool and dry with late bud break, followed by flowering at the usual beginning of June. After a summer marked by heat and drought, we were able to harvest very good dry whites in the typical style and quality.

### Tasting notes

Light straw yellow robe with green highlights. Very fresh, fruity nose with almond, white peach, stone fruits, and pear aromas. On the palate, the very fresh and tonic acidity is balanced by a good weight, with pleasant texture. An aromatic touch and minerality in the finish.

László Mészáros - Director - March 2023

### Vinification

The fruits of the different plots were vinified separately. Most of the grapes were pressed directly without destemming, allowed to settle for a night and then fermented in stainless steel vats at a temperature controlled between 16-18°C (61-64 F). No malolactic fermentation.

### Maturing

The different lots were blended in December and the wine was aged on its fine lees in stainless steel vats for 3 months. Bottled in March 2023 in 750 ml Tokaji bottle with glass stoppers.





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### Serving

Serve Disznókő Tokaji Dry Furmint cool (10°C). After opening, enjoy immediately. Drink young to enjoy the full expression of its fresh fruit and minerality.

### Serving

Disznókő Tokaji Dry Furmint 2022 is an exceedingly drinkable wine perfect for so many occasions; quenching your thirst on a hot summer's day, the perfect companion to light meals, great for an evening with friends around the barbecue.

Excellent as an aperitif, with fish and light sauces (e.g. herring) or seafood (superb with oysters and caviar), as well as poultry, game birds and salads.