



Disznókő Tokaji Late Harvest 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.

Bunches or part of clusters containing rich and intensely botrytised grapes were selected between 21st October and 13th November.

Tasting notes

Yellow-gold colour. Intensely fruity nose with apricot, nectarine and citrusy aromas. The palate is rich with crisp acidity and fresh fruit flavours. It has vertical structure but mouthfilling and with a good length.
(April 2022)

Grape varieties

91% Furmint, 9% Hárslevelű

Vinification

Two third of the clusters were pressed directly, the rest was destemmed followed by a short skin contact before pressing. The fermentation took place in stainless steel vats.

Maturing

The wine was aged for 6 months in the traditional underground cellar of Tokaj, in oak barrels of two-three wines, with a capacity of 225 litres. It was blended in May 2020 and continued its ageing in tank.

Bottled in April 2022.

DISZNÓKŐ

TOKAJ



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Analysis

Alcohol: 13.5%
Residual sugar: 130 g/l
Total acidity: 6.7 g/l

Serving

Perfect aperitif both alone or with appetizers, chilled in summer on the terrace. Great with nibbles like prosciutto, olives, sun-dried tomato, pâté on toast, with main courses of seafood, fish, chicken and lightly-spiced dishes, goat cheese and fruit-based desserts. Ready to drink from the moment of bottling and for the next five years.

To enjoy 2019 Disznókő Tokaji Late Harvest to its fullest, serve cool (11-13°C). After opening, it can be kept in the fridge for two weeks.