

DISZNÓKŐ

TOKAJ



Disznókő Tokaji Late Harvest Sárgamuskotály 2017

Characteristics of the vintage

The 2017 vintage 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 botrytized grapes with creamy structure and beautiful aromatics.

Tasting notes

Pale gold colour. Very intense floral nose, fresh, but complex aromas, citrusy notes, nectarine. The palate is rich, but light and fresh with lemon confit, zesty flavours, tangerine. Medium sweet, balanced by crisp acidity. Very pleasant and harmonious.

Grape varieties

100% Sárgamuskotály (= Muscat blanc à petits grains)

Vinification

The individually picked berries were soaked in a fermenting must, macerated then pressed. The juice thus resulted was fermented together with the juice issued from the 3rd of October harvest. The fermentation took place in small stainless-steel vats.

Maturing

The wine was aged for a year in stainless-steel vats. Bottled in March 2019.

The Terroir

Very selective individual berry by berry picking on the 20th and 30th of September of botrytised, riche grapes. Then, intensely botrytised clusters and part of clusters were selected on the 3rd of October.

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Analysis

Alcohol: 12%

Residual sugar: 106g/l

Total acidity: 8.38g/l in tartaric acid

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 2017 Tokaji Late Harvest Sárgamuskotály to its fullest, serve cool (11-13°C). After opening, it can be kept in the fridge for two weeks.