



## Disznókő Tokaji Száraz Szamorodni 2018

"Szamorodni is a unique wine made from late harvested grapes, on the path between yeast flor veil and the rancio character. It combines freshness from the flor and a rancio character from the oxidative ageing."

### Characteristics of the vintage

2018 is the hottest and earliest ripening vintage we know. The blossoming started on 14th May, the earliest date in Tokaj. The summer was hot and dry but without major heat waves. The maturity was 5 weeks ahead of the average of the last ten years. Despite the heat and the precocity, we were able to maintain the acidity in our grapes.

Fully ripe and overripe Furmint grapes were harvested in small boxes early September from the lower parts of Dorgó (western) slopes.

### Tasting notes

Golden coloured. The aromas on the nose are intense and surprising: a little bit yeasty with rancio tones, nutty and apple scents. The palate shows very fresh acidity, together with some tannins; quite broad with a long, salty finish.

(June 2023)

### Grape varieties

100% Furmint

### Vinification

The grapes were full bunch pressed, settled at cold temperature for a night, then fermented in stainless steel tank. After fermentation the wine was racked into barrels, but not sulphured.

### Maturing

The wine was aged in old small oak barrels in an underground cellar destined for this type of ageing for 3.5 years, without sulphuring. During the barrel ageing the wine was not racked and topped. The flor appearing on its surface protected the wine against stronger oxidation and kept its original freshness. Bottled at end of May 2022.



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### Analysis

Alcohol: 12.77%  
Residual sugar: 0.8 g/l  
Total acidity: 6.4 g/l  
pH: 3.08

### Serving

Disznókő Tokaji Száraz Szamorodni (Dry) is wonderful with a few freshly shelled or roasted nuts, as an aperitif and with consommé, hearty soups, ragouts and stews, particularly those with smoked meats, mushrooms. Strong enough to hold its own against heavy foods like pork knuckle and is a very good cheese wine too, excellent with hard cheeses like Comté, Cheddar.

Ready to drink from the moment it is bottled and for the next ten to fifteen years.

Disznókő Tokaji Száraz Szamorodni (Dry) is best enjoyed cool (11-13°C). After opening, it can be kept in the fridge for two weeks.