

TOKAJ
DORGÓ
VINEYARD



Dorgó Édes Szamorodni 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 botrytised grapes with creamy structure and beautiful aromatics.

Tasting notes

It presents a gold colour. The very fresh nose reveals stone fruits and floral aromas. Fleshy, quite round in the mouth, with ripe acids. The finish has an elegant bitterness and minerals.

Grape varieties

100% Furmint

Vinification

All the clusters were destemmed and had a few hours of skin contact before pressing. The wine was fermented in stainless steel vats.

Maturing

The wine was aged for one year in oak barrels of 225 litres. Bottled in June 2019.

The Terroir

Careful selection of entirely botrytised clusters or part of clusters between the 2nd and 28th of October.

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Analysis

Alcohol: 12.5%
Residual sugar: 146g/l
Total acidity: 7.7g/l

Serving

Outstanding aperitif. Perfect accompaniment to foie gras. Also excellent with sea-fish dishes made with creamy sauce and lemon, duck dishes with fruit, and not so sweet desserts, fruits and cheeses. Ready to drink from the moment it is bottled. Thanks to the barrel ageing, it will develop in complexity during the next ten to fifteen years. To enjoy to its fullest, serve cool (11-13°C). After opening, it can be kept in the fridge for two weeks.