

TOKAJ  
**DORGÓ**  
VINEYARD



## Dorgó Tokaji Aszú 5 Puttonyos 2014

### Characteristics of the vintage

After a hot and rainy summer, 2014 was a complex harvest in Tokaj. High humidity caused noble rot to start on nearly all the berries quite early. It required a lot of very careful selection. The overall volume is low, but from that the proportion of aszú wines is high. 2014 wines are refreshing, tonic, with higher acidity than usual, but with a certain weight on the palate.

### Tasting notes

Golden in colour. The nose is intense, citrusy, zesty together with honey and spice aromas. Riche palate with bright acidity, perfectly balanced with a long spicy finish.

### Grape varieties

Aszú grapes: 80% Furmint, 20% Zéta  
Base wine: 100% Furmint

### Vinification

Most of the aszú berries were macerated in a finished wine of the same year. The richer and more shrivelled grapes were macerated in a fermenting must for two days. After pressing the fermentation of the wine finished in stainless steel vats.

### Maturing

The wine was aged for 22 months in oak barrels of 225 litres, with 20% of new oak. Bottled in September 2017.

### The Terroir

The aszú berries were selected one by one during 3 passages between the 5th of September and the 29th of October. Due to the humid weather conditions, they were intensely botrytised with lighter concentration. The grapes destined for base musts and base wines were mostly harvested at the end of October.



TOKAJ  
**DORGÓ**  
VINEYARD



## Dorgó Tokaji Aszú 5 Puttonyos 2014

### Analysis

Alcohol: 12%

Residual sugar: 155 g/l

Total acidity: 8.5 g/l

### Serving

With the vivacious acidity balancing the sweetness, Dorgó Vineyard Tokaji Aszú 5 puttonyos can be savoured on its own, instead of dessert, at the end of the meal or chilled as a refreshing aperitif or with canapés, pâtés or foie gras. Also excellent with a wide range of dishes such as poultry, white meat with creamy sauces, mushroom or seafood risotto. East Asian, slightly spicy dishes such as Thai green curry chicken. With younger, not too salty blue cheeses, simply with some fruits (apricot, pears or fruit salads) or fruit-based desserts (e.g. apricot tart, fruit cake, mandarin sorbet). To enjoy the finest nuances, Dorgó Vineyard Tokaji Aszú 5 puttonyos is best served cool (11-13°C). After opening, it retains its freshness for more than a week when refrigerated.