

TOKAJ
DORGÓ
VINEYARD



Dorgó Tokaji Aszú 6 Puttonyos 2015

Characteristics of the vintage

The vegetative season was hot and dry with heat waves during summer; the blossoming started already at the end of May and that resulted in an early ripening. We started the aszú berry picking on the 21st of September. This first passage lasted until the middle of October and it gave us deliciously rich, shrivelled aszú berries full of flavour. The second part of the harvest was rainier, so the noble rot could develop very well. This second passage ended on the 12th of November. We were able to select intensely botrytised, perfectly balanced, aromatic aszú berries.

Tasting notes

Gold colour. The nose is very fine with floral and vegetal hints like tropical tree and sandal tree, followed by vanilla and spices aromas. Mouthfilling with round and integrated acidity on the palate, fresh stone fruits flavours. Very pleasant and balanced, still very young but fully enjoyable.
(July 2018)

Grape varieties

Aszú grapes: 100% Furmint
Base wine: 100% Furmint

Vinification

The aszú berries were gently crushed then soaked in fresh wine for 12 hours for skin contact. After a long pressing, the fermentation took place in stainless steel vats until the middle of December.

Maturing

The wine was aged for 2 years in oak barrels of 225 litres, with 25% of new oak. Bottled in May 2018.

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The Terroir

The majority of the aszú berries used for our 6 Puttonyos were picked in the second half of the harvest, from the middle of October until the 12th of November. For the furmint, it was already the second or third generation of aszú berries. The individually picked aszú berries were poured in stainless steel vats and stored there until the vinification.

Analysis

Alcohol: 11%

Residual sugar: 157 g/l

Total acidity: 7.1 g/l

Serving

With the vivacious acidity balancing the sweetness, Dorgó Tokaji Aszú 6 puttonyos is far more than a simple dessert wine. It can be savoured on its own or with a surprising range of dishes such as foie gras, white meat with creamy sauces, poultry with orange/cranberry, venison with almond sauce. With fish, like smoked salmon marinated in red pepper, with seafood and with slightly spicy, East Asian dishes. Excellent with mature salty hard or blue cheeses, like Roquefort, simply with fruits (apricot, pears or fruit salads) or with a fruit-based dessert (e.g. apricot tart). Can complement classics like hazelnut shortbread, crème brûlée, tiramisu dessert. To enjoy the finest nuances, Dorgó Tokaji Aszú 6 puttonyos is best served cool (11-13°C). After opening, it retains its freshness for at least a week in the fridge.