

TOKAJ  
**DORGÓ**  
VINEYARD



## Dorgó Tokaji Late Harvest 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 has a deep gold colour. The nose reveals citrus, lime and dried apricot aromas. The palate is rich, fresh, with well-integrated acids, and bitter orange flavour.

### Grape varieties

90% Furmint, 10% Zéta

### Vinification

The clusters were destemmed followed by a short skin contact before pressing. Fermentation took place in stainless steel vats.

### Maturing

The wine was aged for 6 months in the traditional underground cellar of Tokaj, in oak barrels of two-three wines, with a capacity of 225 litres. Bottled in September 2018.

### The Terroir

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



TOKAJ  
**DORGÓ**  
VINEYARD



## Dorgó Tokaji Late Harvest 2017

### Analysis

Alcohol: 13.4%  
Residual sugar: 114 g/l  
Total acidity: 7.4 g/l

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