

2015 DISZNÓKŐ 1413 TOKAJI (ÉDES SZAMORODNI)



Grape variety

75 % Furmint, 15% Hárslevelű, 10% Zéta

Vintage of 2015

2015 was among the hottest and driest vegetative seasons in Tokaj to date. The beginning of the harvest, the influence of the heat waves brought fresh and fruit-driven dry wines and deliciously rich aszú berries full of flavour; the second part was rainier, so intense botrytisation gave us many perfectly balanced late harvest and szamorodni wines and lighter, aromatic aszú berries.

Harvest

The grapes were selected at our third and final selection, from the 27th of October until 12th November. We cut all the clusters and removed the aszú berries, the remaining bunches were selected for late harvest/szamorodni wines and for base must.

Vinification

Full bunch pressing without destemming. Fermentation (lasted until beginning of December) mostly in stainless steel, the remaining 15% in used small barriques.

Aging

One year of barrel ageing, in 225 litre oak, bottled in May 2017.

Analysis (not official yet)

Alcohol:	12.5 %
Residual sugar:	106 g/l
Total acidity:	6.0 g/l

Tasting notes (July 2017)

Bright golden colour. Beautifully fresh, peachy nose, with great purity. Rich, however just slightly sweet palate with fresh juicy white fruits flavours. Fully integrated salivating acidity, mineral finish with elegant bitterness, great balance, harmony.

Serving suggestion

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.