

# 2011 DISZNÓKŐ TOKAJI ASZÚ 5 PUTTONYOS



## **Grape variety**

100% Furmint

## **Vintage 2011**

Hot and dry in contrast to the previous vintage. Ripening was very early but botrytisation was slow, and limited due to a lack of humidity. The quality of the aszu berries was exceptional: great concentration from extreme passerillage, or shrivelling, which gives exceptionally clean and fine wines with fresh, but supple acidity.

## **Technical details**

Each aszú berry was individually picked and then stored in stainless steel until vinification on the three or four passages through the vineyard. Two third of the aszú grapes were macerated (unpressed) in fermenting must for two and one third were macerated in finished wine a half day. After pressing the fermentation of the wine was finished in stainless steel. The wine was then aged in the cellar for two and a half years (25 % in new oak). Bottled in June 2014.

## **Tasting notes:**

Very elegant, discreet nose of herbs (herbal tea), reason, honey. The mouth is very focused with intense but ripe acidity, flavours of apricots, very good structure and length.

## **Analysis**

Alcohol:	13 %
Residual sugar:	147 g/l
Total acidity:	9 g/l

## **Serving suggestion:**

With the vivacious acidity balancing the sweetness, Disznókő 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, 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).