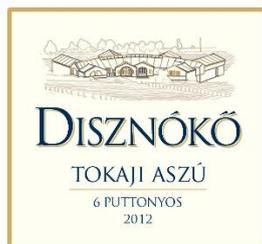


2012 DISZNÓKŐ TOKAJI ASZÚ 6 PUTTONYOS



Grape variety

Aszú berries and base must: 100 % Furmint

Vintage 2012

It was a hot and dry summer that brought very early ripening. Consequently, the aszú berries developed slowly, and the Botrytis along with it. We started harvesting fresh and harmonious dry wines. Then the tables turned completely: the Botrytis settled on the berries and suddenly 2012 became the vintage with the most Botrytis. Because of the high humidity, the aszú berries were less dried than usual, they were juicier and very much covered by fine Botrytis.

Harvest

Despite of the early ripening we had a long harvest with a lot of aszú berry selection. For our 6 Puttonyos we picked the aszú berries between the 12th and 24th of October through two passages. Most of the grapes came from our Kapi Vineyard. Each aszú berry was individually picked and then stored in stainless steel vats until vinification. The grapes for base must were harvested on the 10th of November.

Vinification

For our 6 puttonyos we used the most shriveled aszú grapes of the vintage. It was a single lot. The aszú berries were mixed with fermenting must for skin contact which took 2 days. After pressing, the fermentation of the wine was finished in stainless steel vats.

Ageing

The wine was aged in oak barrels of 225 litres for 27 months (20 % in new oak). Bottled in June 2015.

Tasting notes *(March 2019)*

Bright gold colour. Fine white fruits, peach aromas, floral notes together with vanilla, leather. Rich and creamy on the palate, with very fresh but round acidity, with lots of fruits, and long, persistent finish.

Analysis:

Alcohol:	12 %
Residual sugar:	170g/l
Total acidity:	7.4g/l

Serving suggestion:

With the vivacious acidity balancing the sweetness, Disznókő 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.

Ready to drink but with an important ageing potential (for 30 years or more). To enjoy the finest nuances, Disznókő 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.