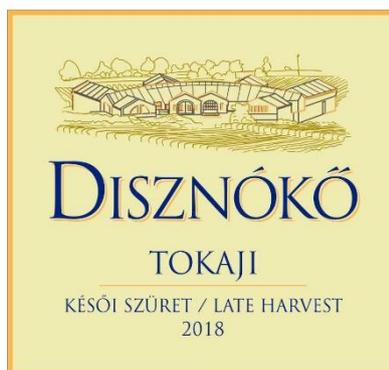


# 2018 DISZNÓKŐ TOKAJI LATE HARVEST



## Grape varieties

85% Furmint, 10% Hárslevelű, 5% Zéta

## Vintage of 2018

2018 is the hottest and earliest ripening vintage we know. The blossoming started on the 14<sup>th</sup> May, the earliest date in Tokaj. The summer was hot and dry but without major heat waves. The maturity was 5 weeks ahead of the average of the last ten years. Despite the heat and the precocity, we were able to maintain the acidity in our grapes. It is a vintage of great quality for sweet wines, as we could select extremely concentrated, very dried and shrivelled berries.

## Harvest

Bunches or part of clusters containing very concentrated, finely botrytised, mostly shrivelled grapes were selected between the 10<sup>th</sup> October and 6<sup>th</sup> of November.

## Vinification

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

## Ageing

The wine was aged for 12 months in the traditional underground cellar of Tokaj, in oak barrels of two-three wines, with a capacity of 225 litres.

Bottled in September 2020.

## Analysis

Alcohol:	12.84%
Residual sugar:	138 g/l
Total acidity:	6.14 g/l

## Tasting notes

Deep yellow-gold colour. Intensely fruity nose with pear, tangerine and stone fruits aromas like nectarine. The palate is rich with honey and fruit flavours. It is mouthfilling and structured with some tannins. A very pleasant wine.

## Serving suggestion

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 2018 Disznókő Tokaji Late Harvest to its fullest, serve cool (11-13°C). After opening, it can be kept in the fridge for two weeks.