

2013 DISZNÓKŐ TOKAJI ASZÚ 5 PUTTONYOS



Grape varieties

Aszú grapes: 75 % Furmint, 15 % Zéta, 10% Hárslevelű

Base wine and must: 50 % Furmint, 50 % Hárslevelű

Vintage of 2013

Long winter, late bud break and flowering, hot summer followed by a cooler and rainy September. The grapes started to ripen late and we had to wait for the appearance of the botrytis. From the end of September the botrytis developed continuously on the grapes and brought plenty of great quality and very rich aszú berries.

Harvest

The aszú berries were selected between the 23rd of September and the 11th of November, through 3 passages in the Furmint vines, 2 passages respectively in the Hárslevelű and Zéta vines. The grapes destined for base musts and base wines were picked at the end of October.

Vinification

The most concentrated, mostly shrivelled aszú berries (representing about a quarter of the total volume) were incorporated in a fermenting must, the rest of the aszú berries - intensely botrytised – were macerated in a wine ending its fermentation. After maceration and long pressing the wines finished their fermentation in stainless steel vats and in small part, in oak barrels.

Ageing

The wine was aged in oak barrels of 225 litres for 20 months in traditional Tokaj underground cellar. Bottled in June 2016.

Analysis

Alcohol:	12 %
Residual sugar:	156 g/l
Total acidity:	7.6 g/l

Tasting notes *(September 2017)*

Golden colour. Intense floral nose with notes of apricot, plum, nectarine. Its structure is ample with good ripe acidity. Fresh fruits and citrus aromas.

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, or foie gras. Also excellent with a wide range of dishes such as poultry, white meat with cream-based sauces, mushroom or seafood risotto. East Asian, slightly spicy dishes such as Thai green curry chicken. With younger, not too salty blue cheeses, or simply with fruit (apricot, pears or fruit salads) or fruit-based desserts (e.g. apricot tart, fruit cake, mandarin sorbet).

Ready to drink but with significant ageing potential (20 years or more). To enjoy the finest nuances, Disznókő Tokaji Aszú 5 puttonyos is best served cool (11-13°C). After opening, it retains its freshness for more than a week when refrigerated.