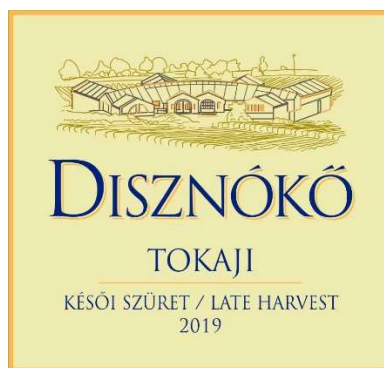


# 2019 DISZNÓKŐ TOKAJI LATE HARVEST



## Grape varieties

91% Furmint, 9% Hárslevelű

## Vintage of 2019

After a cold winter, spring arrived early. It was followed by a cool and rainy May, a hot June and quite changeable weather in July and August. This has resulted in an early ripening. The autumnal weather was ideal for the development of botrytised grapes: a warm September with regular rainfall gave way to a very hot Indian summer in October resulting in abundant and perfectly botrytised grapes.

## Harvest

Bunches or part of clusters containing rich and intensely botrytised grapes were selected between 21<sup>st</sup> October and 13<sup>th</sup> November.

## Vinification

Two third of the clusters were pressed directly, the rest was destemmed followed by a short skin contact before pressing. The fermentation took place in stainless steel vats.

## Ageing

The wine was aged for 6 months in the traditional underground cellar of Tokaj, in oak barrels of two-three wines, with a capacity of 225 litres. It was blended in May 2020 and continued its ageing in tank. Bottled in April 2022.

## Analysis

Alcohol:	13.5%
Residual sugar:	130 g/l
Total acidity:	6.7 g/l

## Tasting note *(April 2022)*

Yellow-gold colour. Intensely fruity nose with apricot, nectarine and citrusy aromas. The palate is rich with crisp acidity and fresh fruit flavours. It has vertical structure but mouthfilling and with a good length.

## 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 2019 Disznókő Tokaji Late Harvest to its fullest, serve cool (11-13°C). After opening, it can be kept in the fridge for two weeks.