

2021 DISZNÓKŐ TOKAJI DRY FURMINT

Grape variety

100% Furmint

Vintage 2021

Budbreak, flowering and ripening were later than usual. After an extremely hot and dry June and July, August and September were cool helping to preserve a lot of acidity in the grapes.

Harvest

Four different plots of the Disznókő vineyard specifically destined for this dry wine were harvested and vinified separately. Manual harvest of fully ripened, healthy bunches from 21st to 23rd September. The grapes were picked in small boxes of 20 kg (44 lbs).

Vinification

The fruits of the different plots were vinified separately. All the grapes were pressed directly without destemming, allowed to settle for a night and then fermented in stainless steel vats at a temperature controlled between 16-18°C (61-64 F). The fermentation was much slower than usual. Despite of the high acidity we haven't proceed malolactic fermentation.

Ageing

The different lots were blended in December and the wine was aged on its fine lees in stainless steel vats for 3 months. Bottled in March 2022 in 750 ml Tokaji bottle with glass stoppers.

Analysis

Alcohol:	13%
Residual sugar:	3 g/l
Total acidity:	8.1 g/l

Tasting note (March 2022)

Light straw yellow robe. Very fresh, fruity nose with citrus, stone fruits, and pear aromas. On the palate, the very fresh and tonic acidity is balanced by a good weight, with pleasant texture. A sweet touch and minerality in the finish.

Serving suggestion

Disznókő Tokaji Dry Furmint 2021 is an exceedingly drinkable wine perfect for so many occasions; quenching your thirst on a hot summer's day, the perfect companion to light meals, great for an evening with friends around the barbecue.

Excellent as an aperitif, with fish and light sauces (e.g. herring) or seafood (superb with oysters and caviar), as well as poultry, game birds and salads.

Serve Disznókő Tokaji Dry Furmint cool (10°C). After opening, enjoy immediately. Drink young to enjoy the full expression of its fresh fruit and minerality.

