

2016 DISZNÓKŐ TOKAJI ASZÚ 6 PUTTONYOS



Grape variety

Aszú berries: 100% Furmint

Base must: 100% Furmint

Vintage of 2016

A vintage giving powerful wines with fresh acidity. The vegetative season was wet, but the grapes ripened nicely thanks to sufficiently high temperatures. The rain at the end of the summer enabled an early onset of intensive botrytis. 2016 is an excellent sweet wine vintage in Tokaj, resulting wines with fresh, balanced acidity and good aromatic complexity.

Harvest

The aszú berries were selected between the 12th of September and the 24th of October. There were 3 passages in the western facing slopes of Dorgó vineyard, 2 in the south facing vines (included Kapi) and 1 in our Hárslevelű vines. The first tri ended on the 23rd of September gave us aszú berries with good presence of botrytis and very high acidity. In the later pickings we had intensely botrytised but at the same time perfectly dried berries with clean fruity taste, still very good acidity but riper character.

The individually picked aszú berries were poured in stainless steel vats and stored there until vinification.

Vinification

The aszú berries of different origins and qualities were vinified separately. All the aszú grapes were incorporated in an actively fermenting must for skin contact for about 60 hours with regular pumping-overs. After a long pressing, the fermentation took place in stainless steel vats and partly in oak barrels until the end of November.

Ageing

The wine was aged for 2 years in oak barrels of 225 litres, with 17% of new Hungarian oak. It was blended in January 2019 and bottled in June 2019.

Analysis

Alcohol: 12.5%

Residual sugar: 177 g/l

Total acidity: 10.67 g/l in tartaric acid, 4.97 g/l in sulfuric acid

Tasting note *(July 2020)*

Bright golden robe. Fresh apricot, stone fruits, green spices, santal tree and honey on the nose. The palate is intense and rich, with great acidity, structure and verticality. The finish is long and spicy, does not show very sweet.

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.