

DISZNÓKŐ 1413 ÉDES SZAMORODNI 2018



Grape variety

93% Furmint; 7% Hárslevelű

Vintage of 2018

2018 is the hottest and earliest ripening vintage we know. The blossoming started on 14th 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 Aszú wines, as we could select extremely concentrated, very dried and shrivelled berries.

Harvest

Careful selection of entirely botrytised clusters or part of clusters from the best sites of Disznókő vineyard between 12th October and 7th November.

Vinification

The clusters were destemmed followed by a short skin contact before pressing. Most of the lots fermented in stainless steel vats, some of them in barrels of two-three wines.

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 2021.

Analysis

Alcohol:	13.1%
Residual sugar:	153 g/l
Total acidity:	7.05 g/l

Tasting note (February 2022)

Deep yellow-gold colour. Spicy, fruity nose with blood-orange, tangerine, honey and santal tree aromas. The palate is rich, mouthfilling and structured with some tannins in the finish.

Serving suggestion

Outstanding aperitif. Perfect accompaniment to foie gras. Also excellent with sea-fish dishes made with creamy sauce and lemon, duck dishes with fruit, and not so sweet desserts, fruits and cheeses.

Ready to drink from the moment it is bottled. Thanks to the barrel ageing, it will develop in complexity during the next ten to fifteen years.

To enjoy to its fullest, serve cool (11-13°C). After opening, it can be kept in the fridge for two weeks.