

2022 HATTYÚS TOKAJI ASZÚ 5 PUTTONYOS

Grape varieties

Aszú berries: Furmint 54%, Zéta 40%, Hárslevelű 6%

Base wine: Furmint, Hárslevelű

Vintage of 2022

A hot and extremely dry year, with early maturity. The spring was cool and dry with late bud break, followed by flowering as usual, beginning of June. After hottest and driest summer we know, the harvest started very early, at the end of August. Heavy rains at the end of September favoured the intense development of botrytis on already very ripe grapes, resulting in very aromatic and creamy sweet wines.

Harvest

The dry heat following the late September rains dried out the aszú berries, which were richly covered by the botrytis. We started the aszú grape selection on the 10th of October. The late and intense botrytis produced a creamy texture, many, rich and relatively homogeneous quality aszú grapes. We collected the most aszú grapes with a single selection, cutting the clusters and selecting the aszú grapes from them. We finished the aszú grape selection on the 3rd of November.

Vinification

Most of the aszú berries were soaked in fresh with still fermenting wine for around 12 hours for skin contact. After a long pressing, the fermentation took place in stainless steel vats and in oak barrels. The fermentation lasted much longer than usual for several batches, ended in February 2023.

Ageing

The wine was aged for 18 months, in mostly older oak barrels of 225 litres. Blended in May 2024, bottled in May 2025.

Analysis

Alcohol:	12.8 %
Residual sugar:	140 g/l
Total acidity:	6.5 g/l
pH	3.37

Tasting note (May 2025)

Golden yellow in colour. Intense aroma reminiscent of ripe apricots, flower honey, tropical fruits (mango, lychee); full-bodied, rounded acidity, yet fresh, long-lasting, excellently balanced, youthful aszú.

Serving suggestion

It 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, foie gras. Also excellent with a wide range of dishes such as poultry, white meat with creamy sauces, mushroom or seafood risotto. East Asian, slightly spicy dishes such as Thai green curry chicken. With younger, not too salty blue cheeses, simply with some fruits (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). It is best served cool (11-13°C). After opening, it retains its freshness for at least a week in the fridge.