

# DISZNÓKŐ

TOKAJ



## Disznókő Tokaji Dry Furmint, 2023

Tokaji Dry, Tokaj, Hungary

### THE VINTAGE

#### WEATHER CONDITIONS

A great vintage. The year was warm but not excessively so, and relatively wet, unlike 2022. Mild winter, cool and wet spring followed by a capricious summer weather with more rain than usual. It led to a perfect ripening at mid- September. We have some very fine dry white wines that are fruit-driven, fresh and well-balanced, as well as rich and complex Aszú wines produced by excellent botrytisation.

#### HARVEST

Manual harvest of fully ripened, healthy bunches in small boxes of 20 kg (44 lbs) between the 13th and 22nd of September. Many different plots of the Disznókő vineyard were harvested and vinified separately.

#### WINEMAKING

The fruits of the different plots were vinified separately. The grapes were full bunch 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). No malolactic fermentation.

### THE WINE

#### BLEND

100% Furmint

#### AGEING

The different lots were blended in November and the wine was aged on its fine lees in stainless steel vats for 4 months. Bottled in March 2024 in 750 ml Tokaji bottle with glass stoppers.

#### TASTING

Light straw yellow robe with green reflex. Fresh, fruity nose with almond, white peach, stone fruits, pear aromas together with some floral and vegetal hints like hay. On the palate, it reveals a crisp acidity with saline notes. This wine is medium bodied, offering a pleasant texture, with a good mineral finish.

László Mészáros - Director - March 2024

#### SERVING

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.



## FOOD PAIRINGS

Disznókő Tokaji Dry Furmint 2023 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.

## ANALYSIS

12.78 % vol.

pH: 3.18

Tartaric acidity: 6.3 g/l

