Disznókő Tokaji Aszú V.P.T.S. 2017

Tokaj, Hungary

Disznókő Tokaji Aszú V.P.T.S. is our most concentrated, extravagant wine, with a thick, creamy texture and powerful structure.
V.P.T.S., meaning "Vinum Passum Tokajense Summum" is a name created and used only by Disznókő.
Vinum Passum Tokajense is the old name of Tokaji Aszú in Latin.
Summum means that it has the highest sugar concentration in the range of Tokaji Aszú.

THE VINTAGE

WEATHER CONDITIONS

A great vintage that is characterised by a rich concentration and substantial quantities, which surprised us given the eventful growing season. After a cold January, mild early spring, cool and rainy periods were alternating with hot and dry days. The grapes reached maturity earlier than usual, the botrytis came on fully ripe grapes and developed intensely, providing highly botrytised grapes with creamy structure and beautiful aromatics.

HARVEST

The aszú berries were selected one by one between the 19th of September and the 28th of October through 3 passages in the vineyard. The aszú berries were poured in stainless steel vats and stored there until the vinification.

WINEMAKING

Before starting the maceration, the Eszencia of each vats containing the aszú berries were caught and kept in demijohns. Then each batch of aszú berries were vinified separately. About half of the berries was poured in an actively fermented must for 2 days for skin contact without crushing.
The rest of the aszú berries were gently crushed and then soaked in a fresh wine or a wine at the end of its fermentation for 12 hours for skin contact. After a long pressing, the fermentation took place in stainless steel vats and in small oak barrels until the beginning of December.

THE WINE

BLEND

Aszú grapes: 100% Furmint
Base must and wine: 100% Furmint

AGEING

The Eszencia part was aged in glass containers, the aszú wine part was aged in oak barrels of 225 litres with 25% of new Hungarian oak: respectively for 18 months. Then we made the blend with one third of Eszencia in the finished wine and we continued the ageing in small barrels for another 12 months. Bottled in September 2020. 1692 bottles were made.

DISZNÓKŐ TOKAJ

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2IZPHE

TASTING
It reveals a gold robe. Pure yet intense nose with apricot, peach, mango and vanilla aromas. It has a fresh attack followed by an unctuous and creamy texture. This is a very rich, yet balanced wine with elegant botrytis bitterness in the finish.

László Mészáros - Director - April 2022

SERVING
To enjoy Disznókő V.P.T.S. to its fullest, serve cool (11-13°C). After opening, it can be kept in the fridge for two weeks. Ready to enjoy, and with an exceedingly long ageing potential, over 30 years at least. A collection item.

FOOD PAIRINGS
It offers the opportunity to drift inwards on a wave of sensation. Savour with a characterful blue cheese or perhaps experiment with chocolate. Perfect instead of a dessert, as the final drink of a great dinner; it is a real meditation wine.

ANALYSIS
9.5 % vol.
Residual Sugar: 277 g/l
pH: 3.46
Total acidity: 7.1 g/l

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