Disznókő Tokaji Late Harvest Sárgamuskotály, 2018

Tokay, Tokaj, Hungary

THE VINTAGE

WEATHER CONDITIONS

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

We made two passages in our Muscat vineyard. The first one was on 12th September when we selected shrivelled although fresh green coloured grapes with no botrytis. The second was on 9th October when the grapes were even drier, brownish coloured covered with some botrytis resulting in a very riche juice.

WINEMAKING

The grapes coming from the first selection were full cluster pressed and fermented in small stainless-steel vats. The ones from the second selection were destemmed, followed by a short skin contact before pressing and fermented in stainless steel vats. At the end of the vinification these lots were blended.

THE WINE

BLEND

100% Sárgamuskotály (Muscat blanc à petits grains)

AGEING

The wine was aged for 18 months in stainless-steel vats. Bottled in July 2020.

TASTING

Gold colour. Intensely aromatic nose with floral and spicy notes combined with white fruit, fresh muscat grapes aromas. The palate is rich, lush and mouthfilling, with tropical fruit flavours and a lot of spice on the finish.

László Mészáros - Director - February 2022

SERVING

To enjoy 2018 Tokaji Late Harvest Sárgamuskotály to its fullest, serve cool (11-13°C). After opening, it can be kept in the fridge for two weeks.

DISZNÓKŐ TOKAJ

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

FOOD PAIRINGS
Perfect aperitif both alone or with appetizers, chilled in summer on the terrace. Great with nibbles like prosciutto, olives, sun-dried tomato, pâté on toast, with main courses of seafood, fish, chicken and lightly-spiced dishes, goat cheese and fruit-based desserts.
Ready to drink from the moment of bottling and for the next five years.

ANALYSIS
12.3 % vol.
Residual Sugar: 126 g/l
pH: 3.79
Total acidity: 5.34 g/l

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