Disznókő Tokaji Aszú 6 Puttonyos, 2019

Tokay, Tokaj, Hungary

THE VINTAGE

WEATHER CONDITIONS

After a cold winter, spring arrived early. It was followed by a cool and rainy May, a hot June and quite changeable weather in July and August. This has resulted in an early ripening. The autumnal weather was ideal for the development of botrytised grapes: a warm September with regular rainfall gave way to a very hot Indian summer in October resulting in abundant and perfectly botrytised grapes.

HARVEST

The aszú berries were selected one by one between 23rd September and 29th October through 2 passages in the vineyard. The aszú berries were extremely rich, intensely botrytised but shrivelled. They were poured in stainless steel vats and stored there until the vinification that we started late October.

WINEMAKING

Each batch of aszú berries was vinified separately. About 70% of the berries were macerated without crushing in an actively fermented must for two days. 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 mostly in stainless steel vats and partly in small barrels until the beginning of December.

THE WINE

BLEND

Aszú berries: 100% Furmint
Base wine/must: 50% Furmint, 50% Hárslevelű

AGEING

The wine was aged for two years in oak barrels of 225 litres, mostly in oak barrels of several vintages, 6% in new Hungarian oak barrels. We made the blending in January 2022. Bottled in June 2022.

TASTING

Light golden robe. Fruity nose with ripe apricot, peach and mango aromas with acacia honey. It is a very pure wine with a rich palate. It offers an unctuous texture combined with freshness and a great structure.

László Mészáros - Technical Director - November 2023

SERVING

Ready to drink but with an important ageing potential (for 30 years or more). To enjoy the finest nuances, Disznókő Tokaji Aszú 6 puttonyos is best served cool (11-13°C). After opening, it retains its freshness for at least a week in the fridge.

DISZNÓKŐ TOKAJ

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FOOD PAIRINGS
With the vivacious acidity balancing the sweetness, Disznókő Tokaji Aszú 6 puttonyos is far more than a simple dessert wine. It can be savoured on its own or with a surprising range of dishes such as foie gras, white meat with creamy sauces, poultry with orange/cranberry, venison with almond sauce. With fish, like smoked salmon marinated in red pepper, with seafood and with slightly spicy, East Asian dishes. Excellent with mature salty hard or blue cheeses, like Roquefort, simply with fruits (apricot, pears or fruit salads) or with a fruit-based dessert (e.g. apricot tart). It can also complement classics like hazelnut shortbread, crème brûlée, tiramisu dessert.

ANALYSIS
12 % vol.
Residual Sugar: 187 g/l
pH: 3.34
Total acidity: 7.62 g/l

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