



Dorgó Tokaji Aszú 6 Puttonyos, 2018

Tokaj, 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

The aszú berries were selected one by one between 22nd August and 31st October through 3 passages in the vineyard. The aszú berries were extremely rich, just lightly botrytised but completely shrivelled. They were poured in stainless steel vats and stored there until the vinification that we started on 25th October.

WINEMAKING

Each batch of aszú berries was vinified separately. About two thirds 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: 80% Furmint, 20% Zéta

Base wines and must: 70% Furmint, 30% Hárslevelű

AGEING

The wine was aged for 2 years in 225-litre oak barrels, mostly in oak barrels of several vintages. We made the blending in March 2021. Bottled in August 2021.

TASTING

It reveals a deep gold colour, more profound than usual. The nose is intense and spicy, displaying tropical fruits, orange zest, sandal tree aromas. The mouth is rich, structured with fresh round acidity and some tannic finish.

László Mészáros - Director - September 2021

SERVING

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.



Dorgó Vineyard - 3910 Tokaj
disznoko@disznoko.hu
www.disznoko.hu/ [f](#) [t](#) [in](#)

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



1/2

CH2GJE

FOOD PAIRINGS

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).

ANALYSIS




12 % vol.

Residual Sugar: 174 g/l

pH: 3.37

Tartaric acidity: 6.67 g/l



Dorgó Vineyard - 3910 Tokaj
disznoko@disznoko.hu
www.disznoko.hu/   

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

