

DISZNÓKŐ

TOKAJ



Disznókő Tokaji Dry Inspiration, 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 15th and 27th of September. Many different plots, mostly older vines of the Disznókő vineyard were harvested and vinified separately.

WINEMAKING

The Furmint grapes were full bunch pressed, the Hárslevelű clusters were destemmed and had 24 hours of cold soak. A tailored vinification was made for each lot, by experimenting different selected yeasts and natural fermentation. Fermentation in barrels of 225 and 500-litres, mostly of 2 to 5 years old, 10% new Hungarian (Zemplén) oak.

THE WINE

BLEND

90% Furmint, 10% Hárslevelű

AGEING

The wine was aged in the same type of oak as used for the fermentation for 2 months. We made the blend in November and continued the ageing for 5 months in tank with full lees. Bottled in July 2024.

TASTING

Light straw yellow robe. Floral nose with nice white fruits aromas, and fine oak spices. The palate is fresh and medium-bodied with rounded acidity, which is balanced by a good weight and a pleasant texture. A touch of saltiness in the finish.

László Mészáros - Director - October 2024

SERVING

Serve cool (10 °C). Drink now or cellar it for 2-3 years.

FOOD PAIRINGS

Disznókő Tokaji Dry Inspiration 2023 can be served as an aperitif, with seafood as well as with poultry, game birds, pork, or veal.



ANALYSIS



Disznókő - 3910 Tokaj
Tel. +36 47 569 410 - disznoko@disznoko.hu
www.disznoko.hu/   

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



13.2 % vol.
Residual Sugar: 2 g/l
pH: 3.06
Tartaric acidity: 6.2 g/l

