# Disznókő Tokaji Aszú 5 Puttonyos, 2020

Tokay, Tokaj, Hungary

## THE VINTAGE

### WEATHER CONDITIONS

After a very rainy end of 2019, 2020 started with a mild and dry winter, then the weather was very dry and rather cool until the end of May. Summer was rainy and cooler than average, and the grapes ripened slightly later than in the previous years. The weather during harvest was also humid, allowing an intense botrytisation of the grapes and providing very aromatic and fresh sweet wines. We were able to select very good quality aszú berries, but in smaller quantities than usual.

### HARVEST

The aszú berries were selected one by one between 16th September and 31st October through 2 passages in the vineyard. The aszú berries were intensely botrytised, less desiccated and juicier than usual. They were poured in stainless steel vats and stored there until vinification that we started late October.

### WINEMAKING

Each batch of aszú berries was vinified separately. About two thirds of the 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. The rest of the aszú grapes were incorporated into an actively fermenting must for 2 days to undergo skin contact without prior crushing.
After a long pressing, 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 wines / must: 100% Furmint

### AGEING

The wine was aged for 18 months in oak barrels of 225 litres, mostly in oak barrels of several vintages. We realized the blending in September 2022. Bottled in July 2023.

### TASTING

It reveals a light golden colour with green highlights. Fine noble botrytis nose with stone fruits, fresh apricot, lime, lemon peel, and honey aromas. The palate is very fresh with great acidity. Medium-bodied, it balances acidity with restraint sweetness, good mouthfilling, and great length.

László Mészáros - Director - August 2023

### 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.



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**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**
13 % vol.
Production volume: 300 bottles, 75 magnums
Residual Sugar: 143 g/l
pH: 3.29
Total acidity: 9.23 g/l



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