

# DISZNÓKŐ

TOKAJ



## Disznókő Tokaji Dry Inspiration, 2021

Tokaji Dry, Tokaj, Hungary

### THE VINTAGE

### WEATHER CONDITIONS

Budbreak, flowering and ripening were later than usual. After an extremely hot and dry June and July, August and September were cool helping to preserve a lot of acidity in the grapes.

### HARVEST

Five different blocks of the Disznókő vineyard specifically selected for this wine were harvested and vinified separately. Manual harvest of fully ripened, healthy bunches started on 21st September for the western slopes, followed by the southern slopes on 22nd and 23rd September. The grapes were picked in small boxes of 20 kg (44 lbs).

### WINEMAKING

Full bunch pressing followed by a tailored vinification 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. In some barrels malolactic fermentation occurred spontaneously.

### THE WINE

### VARIETALS

Furmint 100%

### AGEING

The wine was aged in the same type of oak as used for the fermentation for 3 months, the different lots were blended in March 2022, then it continued its ageing in tank. Bottled in July 2022.

### TASTING

Pale straw yellow colour with green reflex. Its nose has white fruits, pear, stone fruits aromas, with hints of vanilla. The palate is very fresh, with good weight and crisp acidity, structured but also nicely textured, with some saltiness in the finish.

László Mészáros - Director - March 2022

### FOOD PAIRINGS

Disznókő Tokaji Dry Inspiration 2021 can be served as an aperitif, with seafood as well as with poultry, game birds, pork, or veal.

### ANALYSIS

13.5 % vol.  
Residual Sugar: 3.8 g/l  
Tartaric acidity: 8.06 g/l

### SERVING

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

