

# DISZNÓKŐ

TOKAJ



## Disznókő Tokaji Late Harvest, 2021

Tokay, Tokaj, Hungary

### THE VINTAGE

#### WEATHER CONDITIONS

Great vintage for liquoreux wines. The 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. The botrytis arrived relatively late and developed slowly but steadily in a very noble way resulting in healthy, rich grapes with good acidity.

#### HARVEST

Careful selection of entirely botrytised clusters or part of clusters from the best sites of Disznókő vineyard on the 22nd of October and the 23rd of November.

#### WINEMAKING

Most of the grapes were full bunch pressed without destemming. Fermentation took place in stainless steel vats.

### THE WINE

#### BLEND

100% Furmint

#### AGEING

The different batches were aged for about 8 months in oak barrels of two-three wines in the traditional underground cellars of Tokaj. After blending, the wine was kept in stainless steel vats until bottling in May 2024.

#### TASTING

Light golden robe. Fresh fruity nose with pear, greengage, pineapple and citrus aromas. The palate is fresh and juicy, medium bodied with great acidity and a hint of elegant bitterness.

László Mészáros - Director - October 2024

#### SERVING

To enjoy Disznókő Tokaji Late Harvest to its fullest, serve cool (11-13°C). After opening, it can be kept in the fridge for two weeks.

#### FOOD PAIRINGS

Perfect aperitif both alone or with appetizers, chilled in summer on the terrace. Great with nibbles like prosciutto, olives, sun-dried tomato, pâté on toast, with main courses of seafood, fish, chicken and lightly-spiced dishes, goat cheese and fruit-based desserts.

Ready to drink from the moment of bottling and for the next five years.



## ANALYSIS

13.3 % vol.

Residual Sugar: 109 g/l

pH: 3.19

Tartaric acidity: 7.38 g/l

