Disznókő Kapi Vineyard Tokaji Aszú 6 Puttonyos 2017

Tokaj, Hungary

THE VINTAGE

WEATHER CONDITIONS

A great vintage that is characterised by a rich concentration and substantial quantities, which surprised us given the eventful growing season. After a cold January, mild early spring, cool and rainy periods were alternating with hot and dry days. The grapes reached maturity earlier than usual, the botrytis came on fully ripe grapes and developed intensely, providing highly botrytised grapes with creamy structure and beautiful aromatics.

HARVEST

The aszú berries used for Disznókő Kapi Vineyard were picked from three different passages in the vineyard. The selection started on 27th September and finished on 21st October. These grapes were rich and intensely botrytised with creamy texture. The individually picked aszú berries were poured in stainless steel vats and stored there until the vinification.
The grapes for base wine were picked late September, those for base must on 20th October.

WINEMAKING

We started their skin contact on 6th November. Around 40% of the aszú berries were macerated uncrushed in actively fermenting must for 2 days, the rest was soaked into freshly fermented wine for 12 hours. After a long pressing, the fermentation took place in stainless steel vats and small barrels until the middle of December.

THE WINE

BLEND

Aszú berries: 100% Furmint
Base wine and must: 100% Furmint

AGEING

The wine was aged in oak barrels of 225 litres for two years with 25% of new Hungarian oak. Bottled in July 2020.
5172 bottles were made.

TERROIR

Kapi is a single vineyard plot situated in the upper part (150 - 180 m above sea level) of the southern slopes of Disznókő. A unique terroir with a volcanic, lighter clay soil containing a lot of rhyolite gravels. Kapi vineyard is planted with Furmint, the noblest and most ancient Tokaj variety. The Kapi vineyard has specific characteristics: the grapes ripen earlier here, the aszú berries develop very well, retaining an excellent acidity.

DISZNÓKŐ TOKAJ

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MP2SHE

TASTING
It revals a gold colour. The nose is floral with acacia flower aromas followed by fresh fruits like pineapple, white fruits and vanilla notes. The mouth is rich, with finely tuned acidity, vibrant and silky at the same time, focused and aerial. Mouthfilling and structured on the palate with clean spicy finish.

László Mészáros - Director - May 2022

ANALYSIS
12.36 % vol.
Residual Sugar: 164 g/l
pH: 3.2
Total acidity: 7.32 g/l

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