

# DISZNÓKŐ

TOKAJ



## Disznókő Tokaji Dry Furmint, 2022

Tokaji Dry, Tokaj, Hungary

### THE VINTAGE

#### WEATHER CONDITIONS

Hot and arid year. Spring was cool and dry with late bud break, followed by flowering at the usual beginning of June. After a summer marked by heat and drought, we were able to harvest very good dry whites in the typical style and quality.

#### HARVEST

Very early harvest, between the 31st of August and 7th of September. Many different plots of the Disznókő vineyard were harvested and vinified separately. We picked fully ripened, healthy bunches in small boxes of 20 kg (44 lbs).

#### WINEMAKING

The fruits of the different plots were vinified separately. Most of the grapes were pressed directly without destemming, allowed to settle for a night and then fermented in stainless steel vats at a temperature controlled between 16-18°C (61-64 F). No malolactic fermentation.

### THE WINE

#### BLEND

100% Furmint

#### AGEING

The different lots were blended in December and the wine was aged on its fine lees in stainless steel vats for 3 months. Bottled in March 2023 in 750 ml Tokaji bottle with glass stoppers.

#### TASTING

Light straw yellow robe with green highlights. Very fresh, fruity nose with almond, white peach, stone fruits, and pear aromas. On the palate, the very fresh and tonic acidity is balanced by a good weight, with pleasant texture. An aromatic touch and minerality in the finish.

László Mészáros - Director - March 2023

#### SERVING

Serve Disznókő Tokaji Dry Furmint cool (10°C). After opening, enjoy immediately. Drink young to enjoy the full expression of its fresh fruit and minerality.

#### FOOD PAIRINGS

Disznókő Tokaji Dry Furmint 2022 is an exceedingly drinkable wine perfect for so many occasions; quenching your thirst on a hot summer's day, the perfect companion to light meals, great for an evening with friends around the barbecue.

Excellent as an aperitif, with fish and light sauces (e.g. herring) or seafood (superb with oysters and caviar), as well as poultry, game birds and salads.



## ANALYSIS

13.5 % vol.

Residual Sugar: 2 g/l

Tartaric acidity: 7.8 g/l

