

DISZNÓKŐ

TOKAJ



Disznókő 1413 Tokaji Édes Szamorodni, 2020

Tokaj, 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

Bunches or part of clusters containing intensely botrytised grapes were selected between 23rd October and 2nd November.

WINEMAKING

The grapes were full bunch pressed without destemming, followed by a fermentation in stainless steel vats.

THE WINE

BLEND

100% Furmint

AGEING

The wine was aged for 12 months in the traditional underground cellar of Tokaj, in oak barrels of two-three wines, with a capacity of 225 litres.

Bottled in March 2022.

TASTING

Golden robe. Candied lemon, fresh apricot, beeswax and honey aromas on the nose. The palate is fresh and juicy, medium-bodied with creaminess and good acidity. It has a good length, with a fresh, spicy finish.

László Mészáros - Director - October 2023

SERVING

Ready to drink from the moment it is bottled. Thanks to the barrel ageing, it will develop in complexity during the next ten to fifteen years.

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



FOOD PAIRINGS

Outstanding aperitif. Perfect accompaniment to foie gras. Also excellent with sea-fish dishes made with creamy sauce and lemon, duck dishes with fruit, and not so sweet desserts, fruits and cheeses.

ANALYSIS

13.14 % vol.

Residual Sugar: 112 g/l

pH: 3.44

Tartaric acidity: 8.08 g/l

