



Disznókő 1413 Tokaji Édes Szamorodni 2021

Characteristics of the vintage

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.

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.

Tasting notes

Light golden robe. Intense nose with pear, pineapple, citrus, honey aromas and a hint of vanilla. The palate is fresh and juicy, medium bodied and elegant with good acidity and "botrytis bitterness" in the finish.

(October 2023)

Grape varieties

100% Furmint

Vinification

For about half of the lots composing the final blend the clusters were destemmed, followed by a short skin contact before pressing. In the case of the other lots, the grapes were full bunch pressed without destemming. 90% of the lots fermented in stainless steel vats and 10% fermented in barrels of two-three wines.

Maturing

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 September 2023.

DISZNÓKÓ

TOKAJ



Disznókó 1413 Tokaji Édes Szamorodni 2021

Analysis

Alcohol: 12.4%
Residual sugar: 141 g/l
Total acidity: 7.6 g/l
pH: 3.25

Serving

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.

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.