



Disznókő Tokaji Aszú 6 Puttonyos 2017

Characteristics of the vintage

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.

The aszú berries were selected one by one between the 19th of September and the 28th of October through 3 passages in the vineyard. The aszú berries were poured in stainless steel vats and stored there until the vinification.

Tasting notes

It reveals a light golden colour with green hints. The nose displays stone fruits aromas especially white fruits, melon, but also spices like vanilla and clove. The mouth is rich, subtle and pure with fresh and round acidity. It has medium weight, balanced sweetness and a long spicy finish with elegant bitterness.

(September 2022)

Grape varieties

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

Vinification

Each batch of aszú berries was vinified separately. Most of the berries were macerated without crushing in an actively fermented must for two days. The rest of the aszú berries were gently crushed then soaked in fresh wine or wine at the end of its fermentation for 12 hours for skin contact. After a long pressing, the fermentation took place in stainless steel vats or in oak barrels until the beginning of December.

Maturing

The wine was aged for two years in oak barrels of 225 litres, 10% in new oak, 90% in oak barrels of several vintages. We made the blending in March 2019. Bottled in March 2020.



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Analysis

Alcohol: 12.5%
Residual sugar: 164 g/l
Total acidity: 7.3 g/l

Serving

With the vivacious acidity balancing the sweetness, Disznókő Tokaji Aszú 6 puttonyos is far more than a simple dessert wine. It can be savoured on its own or with a surprising range of dishes such as foie gras, white meat with creamy sauces, poultry with orange/cranberry, venison with almond sauce. With fish, like smoked salmon marinated in red pepper, with seafood and with slightly spicy, East Asian dishes. Excellent with mature salty hard or blue cheeses, like Roquefort, simply with fruits (apricot, pears or fruit salads) or with a fruit-based dessert (e.g. apricot tart). Can complement classics like hazelnut shortbread, crème brûlée, tiramisu dessert.

Ready to drink but with an important ageing potential (for 30 years or more). To enjoy the finest nuances, Disznókő Tokaji Aszú 6 puttonyos is best served cool (11-13°C). After opening, it retains its freshness for at least a week in the fridge.