



## Disznókő Tokaji Aszú Eszencia 2005

"To me, the wines of 2005 are like watching a firework display: explosive, bright, colourful and vibrant. This vintage is focussed with a deep structure together with bright, lively acidity. As many of our wines, they show both great intensity and power."  
László Mészáros

### Characteristics of the vintage

In Tokaj, the autumn of 2005 after a rather cool and damp summer will be remembered as an Indian summer lasting until the beginning of November with many delightfully warm and dry days. Though not huge in quantity, the exceptional quality Aszú of 2005 is reminiscent of classic vintages like 1999. Finely balanced acids and clear aszú flavours.

### Tasting notes

A real speciality in the world of wine. It allies the fresh fruitiness and dynamism of the aszú wines with the thick, oily, creamy structure and honey-like concentration of Eszencia. A very rich wine that shows impeccable balance, great finesse and complexity though still young.  
(September 2012)

### Grape varieties

Aszú grapes: 100% Furmint  
Base must: 100% Furmint

### Vinification

Individual, berry by berry aszú grape selection on several pickings in the vineyard. Aszú berries were stored in stainless steel vats until vinification. Maceration of the aszú berries (without crushing) in fermenting must for 48-60 hours, pressing and then fermentation in stainless steel vats. The wine was aged in oak barrels for four years in our underground cellars. Bottled in April 2009.



# DISZNÓKŐ

TOKAJ



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### Analysis

Alcohol: 6.7%

Residual sugar: 326 g/l

Total acidity: 13.8 g/l

### Serving

Aszú Eszencia offers the opportunity to drift inwards on a wave of sensation. Savour with a characterful blue cheese or perhaps experiment with chocolate. Perfect instead of a dessert, as the final drink of a great dinner, with a cigar; it is a real meditation wine. To enjoy Disznókő Tokaji Aszú Eszencia to its fullest, serve cool (11-13°C). After opening, it can be kept in the fridge for two weeks. Ready to enjoy, and with an exceedingly long ageing potential, over 30 years at least. A collection item.