



Disznókő Tokaji Dry Inspiration 2020

Characteristics of the vintage

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, we had to harvest very selectively, but it allowed us to make fresh, acidity driven, fruity dry wines.

Tasting notes

Pale straw yellow colour. Its nose is floral and subtle featuring aromas of white fruits, pear together with finely tuned oak. The palate is harmonious, with good weight and round acidity, structured but also nicely textured, with some saltiness in the finish.

László Mészáros - Director - March 2022

Vinification

The Furmint grapes were pressed directly. The Hárslevelű grapes were destemmed and had a few hours of skin contact before pressing. A tailored vinification for each lot, by experimenting different selected yeasts and natural fermentation. Fermentation in barrels of 225- and 500-litres, which were 2 to 5 years old. In some barrels malolactic fermentation occurred spontaneously.

Maturing

The different lots were blended in December 2021, then the wine was aged in the same type of oak as used for the fermentation for 3 months, then it continued its ageing in tank. Bottled in February 2022.



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Serving

Serve cool (10 °C). Drink now or cellar it for 2-3 years.

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Disznókő Tokaji Dry Inspiration 2020 can be served as an aperitif, with seafood as well as with poultry, game birds, pork, or veal.