



Disznókő Tokaji Száraz Szamorodni 2015

"Szamorodni is a unique wine made from late harvested grapes, on the path between yeast flor veil and the rancio character. It combines freshness from the flor and a rancio character from the oxidative ageing."

Characteristics of the vintage

2015 was among the hottest and driest vegetative seasons in Tokaj to date. The beginning of the harvest, the influence of the heat waves brought fresh and fruit-driven dry wines and deliciously rich aszú berries full of flavour; the second part was rainier, so intense botrytisation gave us many perfectly balanced Late harvest and Édes Szamorodni wines and lighter, aromatic aszú berries.

Tasting notes

Golden coloured. The aromas on the nose are surprising: a little bit yeasty with rancio tones, nutty and apple scents. The palate shows good acidity, together with some tannins; quite broad and textured, with a long, salty finish.

(February 2020)

Grape varieties

100% Furmint

Vinification

Fully ripe bunches or part of bunches containing also over-ripened grapes were harvested late September. After fermentation the wine was aged in small oak barrels, not fully topped, without sulphuring for 30 months. The flor appearing on its surface protected the wine against stronger oxidation and kept its original freshness. In March 2018 we made a selection of 5 barrels among the whole lot. This selection representing only 2256 bottles of 500 ml was bottled in May 2018.



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Analysis

Alcohol: 13.77%

Residual sugar: 1 g/l

Total acidity: 5.9 g/l

Serving

Disznókő Tokaji Szamorodni Száraz (Dry) is wonderful with a few freshly shelled or roasted nuts, as an aperitif and with consommé, hearty soups, ragouts and stews, particularly those with smoked meats, mushrooms. Strong enough to hold its own against heavy foods like pork knuckle and is a very good cheese wine too, excellent with hard cheeses like Comté, Cheddar.

Ready to drink from the moment it is bottled and for the next ten to fifteen years. Disznókő Tokaji Száraz Szamorodni (Dry) is best enjoyed cool (11-13°C). After opening, it can be kept in the fridge for two weeks.