

TOKAJ
DORGÓ
VINEYARD



Dorgó Édes Szamorodni 2018

Characteristics of the vintage

2018 is the hottest and earliest ripening vintage we know. The blossoming started on 14th May, the earliest date in Tokaj. The summer was hot and dry but without major heat waves. The maturity was 5 weeks ahead of the average of the last ten years. Despite the heat and the precocity, we were able to maintain the acidity in our grapes. It is a vintage of great quality for Aszú wines, as we could select extremely concentrated, very dried and shrivelled berries.

Careful selection of entirely botrytised clusters or part of clusters from the western Dorgó slope of Disznókő vineyard. The Zéta part was selected on the 9th of October, the Furmint on the 24th of October and on the 7th of November.

Tasting notes

It shows a yellow-gold colour. The nose reveals spicy and fruity aromas like peach and mango, followed by vanilla and honey notes. The palate is rich, mouthfilling, balanced and structured with some tannins in the finish.

(June 2022)

Grape varieties

80% Furmint, 20% Zéta

Vinification

All the clusters were destemmed, followed by a short skin contact before pressing. The fermentation took place in stainless steel vats.

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 March 2022.

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Analysis

Alcohol: 12.8 %

Residual sugar: 137 g/l

Total acidity: 6.85 g/l

pH: 3.38

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.