



Late Harvest 2016

Tokaji

ESTATE

Tokaj is thought to be the first vineyard region in the world to have adopted a classification system and, incredibly, the entire Disznókő estate was classified as a first growth property in 1772 at the time of the initial classification by royal decree.

WINE

Made from botrytized and shriveled Furmint grapes, one of the traditional grape varieties used for making the Disznókő 5 Puttonyos and 6 Puttonyos wines. This wine is aged for only a few months in traditional Hungarian oak casks, and is then bottled, capturing its freshness.

VINEYARD

Acclaimed as one of the three most favorable sites of Aszú in Tokaj, the Disznoko estate is a single tract of land set in 250 acres. The south, southwest-facing slopes planted with local Furmint, Harslevelu and Zéta are open to the Plain.

Soils: Disznókő wines gain their fire from the mineral-rich volcanic land, rhyolite-tuff with clay soils.

Farming: These vineyards are farmed sustainably.

WINEMAKING

For this wine, the winery prefers to work with entirely botrytized bunches. The grapes are de-stemmed, followed by skin contact with the must and fermentation in stainless steel tanks.

Aging: The wine is then aged for 6 months in 225 liter oak casks.

TASTING NOTE

With its green-tinted pale gold color, this freshest of wines rolls out scents of white fruit, apricot, lime, peach, pineapple, tropical fruit, along with a hint of wood. It is powerful on the palate, with great finesse and gentle acidity. This really is a wine of great purity.