



Champagnes & Châteaux

QUALITY SINCE 1989

## TOKAJI LATE HARVEST 2017 DISZNÓKÖ DORGÓ VINEYARD

The Tokaj Dorgó Vineyard is a selection specifically made for Champagnes and Châteaux by Disznókő's team led by winemaker László Mészáros. Dorgó vineyard is located in a beautiful setting at the southern approaches of the Tokaj wine region, in the South-West facing slopes.

Mostly planted by furmint grapes on volcanic soil between 150 and 200 metres of elevation. Dorgó has volcanic clay soil, on rhyolite bed rock. In the upper zones the soils are mixed with the rocks.

**Grape:** 90 % Furmint - 10 % Zéta

### Vineyard & Vinification Note:

**2017 vintage:** The 2017 vintage is characterised by a rich concentration and substantial quantities, which surprised us given the eventful growing season. After a cold January, mild early spring, cool and rainy periods were alternating with hot and dry days. The grapes reached maturity earlier than usual, the botrytis came on fully ripe grapes and developed intensely, providing highly botrytised grapes with creamy structure and beautiful aromatics.

**Harvest:** Careful selection of entirely botrytised clusters or part of bunches between the 2nd and 28th of October.

**Vinification:** The clusters were destemmed followed by a short skin contact before pressing. Fermentation took place in stainless steel vats.

**Ageing:** The wine was aged for 6 months in the traditional underground cellar of Tokaj, in oak barrels of two-three wines, with a capacity of 225 litres. Bottled in September 2018.

**Tasting Note:** It has a deep gold colour. The nose reveals citrus, lime and dried apricot aromas. The palate is rich, fresh, with well-integrated acids, and bitter orange flavour.

**Food Pairing:** Perfect aperitif both on its own or with appetizers, serve chilled. Great with nibbles like prosciutto, olives, sun-dried tomato, pâté on toast, with main courses of seafood, fish, chicken and lightly-spiced dishes, goat cheese and fruit-based desserts. Ready to drink from the moment of bottling and for the next five years. To enjoy Tokaji Late Harvest to its fullest, serve cool (11-13°C). After opening, it can be kept in the fridge for two weeks.



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