



Champagnes & Châteaux
QUALITY SINCE 1989

TOKAJI ASZÚ 5 PUTTONYOS 2013 DISZNÓKÖ DORGÓ VINEYARD

Dorgo is produced by Disznókő. The property is classified as Premier Cru since 1732 and belonged to several noble families in the 17th century. In the early 19th century, Menyhért Lónyay built the Yellow House, which was then the cellar of the property.

In 1992, the property was bought by Axa Millésimes. From that time, a complete restructuring of the property started thanks to major investments. The wines of Tokaj are now enjoying with their glorious past again. A cellar for wine ageing was created in the rock near the new buildings dedicated to winemaking.

Grape: Furmint : 80% - Zéta : 20%

Vineyard & Vinification Note:

Dorgó vineyard is located in a beautiful setting at the southern approaches of the Tokaj wine region, in the South-West facing slopes.

Part of the vineyard was replanted with grape varieties such as Furmint and Harslevelu 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.

Winemaker: László Mészáros.

Winemaking:

The most concentrated, mostly shrivelled aszú berries (representing about a quarter of the total volume) were incorporated in a fermenting must, the rest of the aszú berries - intensely botrytised – were macerated in a wine ending its fermentation. After maceration and long pressing the wines finished their fermentation in stainless steel vats and in small part, in oak barrels.

Ageing: The wine was aged in oak barrels of 225 litres for 20 months in traditional Tokaj underground cellar. Bottled in June 2016.



Champagnes and Châteaux, 11 Calico House, Plantation Wharf, London SW11 3TN

t 020 7326 9655 e info@champagnesandchateaux.co.uk

champagnesandchateaux.co.uk



Cont'd:**Tasting Note:**

Golden colour with green reflex. The nose reveals intense aromas of tropical fruits like coconut and stone fruits like apricot. Good weight on the palate, with nectarine, spicy and citrusy notes, rounded acidity. Residual sugar: 147 g/l

Food Pairing:

Can be savoured on its own, instead of dessert, at the end of the meal or chilled as a refreshing aperitif or with canapés, pâtés, foie gras. Also excellent with a wide range of dishes such as poultry, white meat with creamy sauces, mushroom or seafood risotto. East Asian, slightly spicy dishes such as Thai green curry chicken. With younger, not too salty blue cheeses, simply with some fruits (apricot, pears or fruit salads) or fruit-based desserts (e.g. apricot tart, fruit cake, mandarin sorbet). Ready to drink but with an important ageing potential (for 20 years or more). Best served cool (11-13°C) to enjoy the finest nuances. After opening, it retains its freshness for at least a week in the fridge.