



Champagnes & Châteaux

QUALITY SINCE 1989

TOKAJI ÉDES SZAMORODNI 2018 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: 80 % Furmint - 20% Zéta

Vineyard & Vinification Note:

Age of vines: 20 years

Selection of entirely botrytised part bunches from the end of October until middle of November. The grapes were de-stemmed, skin contact with its must, fermentation in stainless steel.

12 months of barrel ageing, in 225-litre oak

Vintage of 2018: 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.

Tasting Note: Lovely gold colour. The very fresh nose reveals stone fruits and floral aromas. Fleeshy, quite round in the mouth, with ripe acidity. The finish has an elegant bitterness and minerality. Residual sugar: 136.9 g/l

Food Pairing: 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.



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