

# 2019 DISZNÓKŐ TOKAJI DRY FURMINT

## Grape variety

100% Furmint

## Vintage 2019

After a cold winter, spring arrived early. It was followed by a cool and rainy May, a hot June and quite changeable weather in July and August. This has resulted in an early ripening and very early harvest for dry wines.

## Harvest

Three different plots of the Disznókő vineyard specifically destined for this dry wine were harvested and vinified separately. Manual harvest of fully ripened, healthy bunches started on the 5<sup>th</sup> of September for the western slopes, followed by the southern slopes on the 16<sup>th</sup> and 17<sup>th</sup> of September. We finished harvesting on the 18<sup>th</sup> of September with our oldest vines. The grapes were picked in small boxes of 20 kg (44 lbs).

## Vinification

The grapes were pressed directly without destemming, allowed to settle for a night and then ferment in stainless steel vats at between 16-18°C. In some of the lots we made malolactic fermentation.

## Ageing

The wine was aged on its fine lees in stainless steel vats for 4 months. Bottled in February 2020 in 750 ml Tokaji bottle with glass stoppers.

## Analysis

Alcohol:	13.5 %
Residual sugar:	1.3 g/l
Total acidity:	6.6 g/l

## Tasting notes *(February 2020)*

Straw yellow robe. Very fresh, fruity nose with pear and ripe apple aromas. Fresh and integrated acidity with a certain weight on the palate with pleasant texture and a sweet touch and minerality in the finish.

## Serving suggestion

Disznókő Tokaji Dry Furmint 2019 is an exceedingly drinkable wine perfect for so many occasions; quenching your thirst on a hot summer's day, the perfect companion to light meals, great for an evening with friends around the barbecue.

Excellent as an aperitif, with fish and light sauces (e.g. herring) or seafood (superb with oysters and caviar), as well as poultry, game birds and salads.

Serve Disznókő Tokaji Dry Furmint cool (10°C). After opening, enjoy immediately. Drink young to enjoy the full expression of its fresh fruit and minerality.

