

# 2020 DISZNÓKŐ TOKAJI LATE HARVEST



## Grape varieties

95% Furmint, 5% Zéta

## Vintage of 2020

After a very rainy end of 2019, 2020 started with a mild and dry winter, then the weather was very dry and rather cool until the end of May. Summer was rainy and cooler than average, and the grapes ripened slightly later than in the previous years. The weather during harvest was also humid, allowing an intense botrytisation of the grapes and providing very aromatic and fresh sweet wines.

## Harvest

Bunches or part of clusters containing intensely botrytised grapes were selected between 20<sup>th</sup> October and 10<sup>th</sup> November.

## Vinification

The clusters were pressed directly, without destemming. Most of the juice was fermented in stainless steel vats, the rest in small oak barrels.

## Ageing

The wine was aged for 12 months in oak barrels of two-three wines, with a capacity of 225 litres. It was blended in January 2022 and continued its ageing in tank. Bottled in May 2022.

## Analysis

Alcohol:	12.5%
Residual sugar:	90 g/l
Total acidity:	7.4 g/l

## Tasting note *(March 2023)*

Yellow-gold colour. Intense citrusy nose with candied lemon, fresh apricot and honey aromas. The palate is fresh with crisp acidity and pleasant creamy texture. It has a good length, with fresh, spicy finish.

## Serving suggestion

Perfect aperitif both alone or with appetizers, chilled in summer on the terrace. 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 2020 Disznókő Tokaji Late Harvest to its fullest, serve cool (11-13°C). After opening, it can be kept in the fridge for two weeks.