



Disznókö 6 Puttonyos 2017

Tokaj, Hungary



PRESENTATION

Located in the heart of Tokaj, Hungary, Disznókö is an iconic estate in this region globally renowned for its great sweet wines. Its vineyard benefits from the volcanic terroirs characteristic of Tokaj and particularly favorable conditions for the development of noble rot, essential to the identity of the region's wines. Disznókö Tokaji Aszú 6 Puttonyos embodies one of the richest and most prestigious expressions of the great sweet wines of Tokaj. Made from Aszú grapes selected one by one, concentrated under the action of noble rot, it combines intensity, finesse, and remarkable freshness. Its creamy texture and great aromatic richness are supported by a lively acidity, the signature of the Disznókö style, offering the wine balance, elegance, and exceptional aging potential.

TERROIR

Recognized as one of the three most remarkable sites for the production of Aszú wines in Tokaj, the Disznókö estate covers 104 hectares in one piece. Our south- and southwest-facing hillsides, planted with local grape varieties Furmint, Hárslevelű, and Zéta, overlook the plain. Morning mists and warm autumn breezes ensure optimal conditions for the development of noble rot. Botrytis thrives by concentrating the natural sugars, aromas, and acids in the grapes. Our wines owe their vigor to the mineral-rich volcanic soil, rhyolitic tuff, and clayey soils.

WINEMAKING

The different lots of aszú berries were vinified separately. The majority of the unpressed berries macerated in fermenting must for 2 days. The remaining berries were pressed before being incorporated into a base wine or into a wine at the end of fermentation for 12 hours to undergo skin maceration. After a long pressing, fermentation took place in stainless steel tanks and oak barrels until early December.

AGEING

The wine was aged for 2 years in oak barrels with a capacity of 225 liters, 10% of which were new oak barrels and 90% were barrels from multiple wines. It was blended in March 2019 and bottled in March 2020.

VARIETAL

Furmint 100%

TECHNICAL DATA

Residual Sugar: 164 g/l

12.5 % VOL.

TASTING

It reveals a slightly golden robe with green reflections. The nose offers aromas of stone fruits, notably white-fleshed fruits, melon, as well as spices like vanilla and cloves. The palate is rich, subtle, and pure with a round and fresh acidity. It is smooth on the palate with a balanced sweetness. The finish is long and spicy with an elegant bitterness.

REVIEWS AND AWARDS



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Wine Enthusiast



