



Disznoko 'Disznók? 5 Puttonyos' Tokaji Aszu Blanc Liquoreux 2017

PRESENTATION

The perfect definition of Disznoko's style.

TERROIR

Recognized as one of the three most remarkable sites for the production of Aszu wines in Tokaj, the Disznoko estate covers 104 hectares in one piece. Our south and southwest-facing slopes, planted with local grape varieties Furmint, Harslevelu, and Zeta, overlook the plain. Morning mists and warm autumn breezes ensure optimal conditions for the development of noble rot. Botrytis thrives by concentrating natural sugars, aromas, and acids in the grapes. Our wines derive their vigor from the mineral-rich volcanic terrain, rhyolitic tuff, and clay soils.

WINEMAKING

Each batch of aszú grapes was vinified separately. Approximately half was incorporated into fermenting must for 2 days to undergo skin maceration without prior pressing. Then the remaining aszú grapes were gently pressed and macerated in a base wine or a wine nearing the end of fermentation for 12 hours. After a long pressing, fermentation took place in stainless steel tanks until early December.

AGEING

The wine was aged for 2 years in oak barrels with a capacity of 225 liters, mostly in barrels of several wines.

VARIETALS

Furmint 80%, Zéta 20%

TASTING

Disznók? Tokaji Aszú 5 puttonyos 2017 reveals a slightly golden robe. The fruity nose reveals notes of stone fruits such as apricot and white peach, followed by aromas of oriental spices. Rich and balanced, the palate is creamy with notes of greengage plum. It combines freshness and acidity leading to a long spicy finish with an elegant bitterness.

REVIEWS AND AWARDS

Decanter 94
Decanter

JEB DUNNUCK 94
Jeb Dunnuck

Gold DWWA 2022

