

Disznoko 'Furmint Dry' 2025

PRESENTATION

Great vintage in Tokaj, marked by freshness and vibrant acidity.

TERROIR

Recognized as one of the three most remarkable sites for the production of Aszú wines in Tokaj, the Disznoko estate spans 104 hectares in a single block. Our south- and southwest-facing slopes, planted with the local grape varieties Furmint, Harslevelu, and Zéta, overlook the plain. Morning mists and warm autumn breezes ensure optimal conditions for the development of noble rot. Botrytis concentrates the natural sugars, aromas, and acids in the grapes. Our wines owe their vibrancy to the mineral-rich volcanic terrain, rhyolitic tuff, and clay soils.

WINEMAKING

The fruits of the different plots were vinified separately. The grapes were full bunch pressed (directly without destemming), allowed to settle for a night and then fermented in stainless steel vats at a temperature controlled between 16-18°C (61-64 F). No malolactic fermentation.

AGEING

The different lots were blended in mid-October, then the wine was aged on its gross lees for 6 weeks and then continued its ageing on its fine lees in stainless steel vats for another 4 months.

Bottled in end of April 2026 in 750 ml Tokaji bottle with glass stoppers.

VARIETAL

Furmint 100%

TASTING

Robe jaune pâle clair aux reflets verts. Au nez, des arômes de pomme verte, d'amande et de fruits à noyau, accompagnés de notes herbacées et végétales comme les épices vertes. Il présente une acidité fraîche, une belle ampleur en bouche, avec une touche saline et une amertume élégante menant à une finale minérale.

