



Disznoko Furmint Late Harvest 2022

Tokaj, Hungary



PRESENTATION

The first steps into the world of the great sweet wines of Tokaj.

TERROIR

Recognized as one of the three most remarkable sites for the production of Aszú wines in Tokaj, the Disznókő estate spans 104 hectares in one piece. Our south and southwest-facing slopes, 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 natural sugars, aromas, and acids in the grapes. Our wines derive their vigor from the mineral-rich volcanic soil, rhyolitic tuff, and clayey soils.

WINEMAKING

The grapes were pressed directly, without destemming. The fermentation of the majority of the juice took place in stainless steel tanks, the rest in small oak barrels.

AGEING

The wine was aged for 12 months in oak barrels of two and three wines, with a capacity of 225 liters.

VARIETAL

Furmint 100%

TASTING

Generous and creamy, it offers a beautiful acidity that balances the sweetness of the fruits. Aromas of honey. The wine is harmonious and refined. The flavors are persistent and the finish is long with hints of candied fruits and vanilla.

REVIEWS AND AWARDS



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Decanter World Wine Awards

