

AXA Millésimes, Disznoko, AOC Tokaji Aszu, Blanc Liqueureux, 2023

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, Hárslevelü, and Zeta, overlook the plain. The 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 owe their vigor to the mineral-rich volcanic soil, rhyolitic tuff, and clayey soils.

WINEMAKING

The majority of aszú berries were incorporated into a base wine, still fermenting for about 12 hours to undergo skin maceration. After a long pressing, the fermentation took place in stainless steel tanks and oak barrels. For several batches, the fermentation lasted much longer than usual, eventually finishing in February 2023.

AGEING

The wine was aged for 18 months in oak barrels with a capacity of 225 liters, mostly in old barrels. The blending was done in May 2024 and the bottling in May 2025.

VARIETALS

Furmint 54%, Zéta 40%, Hárslevelü 6%

TASTING

The wine reveals a golden yellow color. The nose is intense, with aromas of ripe apricots, flower honey, and tropical fruits such as mango and lychee. The palate is full-bodied, with a fresh and round acidity, offering great length and a beautiful balance. A young Aszú wine.

