


DISZNÓKŐ TOKAJI

1413 Szamorodni Edes (500 ml)

www.disznoko.hu



VARIETALS	93% Furmint, 7% Hárslevelű
VINTAGE	2018
REGION	Tokaji, Hungary
TECHNICAL DATA	Alcohol 13% Residual sugar 153g/l Total acidity 7.05 g/l
APPEARANCE	Deep yellow-gold colour.
NOSE	Spicy, fruity nose with blood-orange, honey, tangerine and santal tree aromas.
PALATE	The palate is mouthfilling, structured and rich with some tannins in the finish.
AGEING	The grapes were not selected one by one (as for Aszú wines), but picked in whole bunches. The wine was then aged for 12 months in oak barrels in the underground cellar of Tokaj.
PAIRING	Outstanding aperitif. Perfect company to foie gras, sea-fish dishes made with creamy sauces or lemon, duck dishes with fruits and slightly spicy foods.
READINESS FOR DRINKING	Ready to drink from the moment it is bottled. Thanks to the barrel ageing, it develops in complexity during the next 10 to 15 years.
RATINGS	4.3  ★★★★★
ORDER CODE	HU02