

DISZNÓKŐ TOKAJI

1413 Szamorodni Edes (500 ml)

www.disznoko.hu



VARIETALS	100% Furmint	
VINTAGE	2021	
REGION	Tokaji, Hungary	
TECHNICAL DATA	Alcohol 12.5% Residual Sugar 141g/l	Total Acidity 7.6g/l pH 3.25
APPEARANCE	Light golden robe.	
NOSE	Intense nose with pear, pineapple, citrus, honey aromas and a hint of vanilla.	
PALATE	The palate is fresh and juicy, with medium body and elegant with good acidity and "botrytis bitterness" 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 and a truly perfect accompaniment to foie gras. Also excellent with sea-fish dishes with creamy sauce and lemon, duck dishes with fruit, and not so sweet desserts, fruits and cheeses.	
RATINGS	94pts WINE ENTHUSIAST 90pts Wine Spectator	4.1 ★★★★ VIVINO 
ORDER CODE	HU0002	

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