


DISZNÓKŐ TOKAJI

Late Harvest Késői Szüret (500ml)

www.disznoko.hu



VARIETALS	88% Furmint, 6% Zéta, 6% Hárslevelű
VINTAGE	2018
REGION	Tokaji, Hungary
TECHNICAL DATA	Alcohol 12% Residual sugar 130 g/l
APPEARANCE	Pale to golden yellow.
NOSE	The short aging in wood keeps the wine's pungent, fresh and fruity aromas and flavours intact, and guards its energy and freshness.
PALATE	On the palate, there is a fine balance of crystalline, candied fruit and tangerine sweetness, racy acidity and gentle grip.
AGEING	Matured for 6 months in second and third passage 225 liters Hungarian oak barrels.
PAIRING	Perfect as an aperitif and excellent with appetizers such as paté de foie gras, ham and melon, sun-dried tomato; main dishes as river fish in citrus sauces, chicken and lightly-spiced dishes; fresh goat cheeses and not very sweet desserts made from fruit.
READINESS FOR DRINKING	Drink well now or for the next five years.
RATINGS	4.1  ★★★★★
ORDER CODE	HU01