



5 Puttonyos 2008

Tokaji

ESTATE

Tokaj is thought to be the first vineyard region in the world to have adopted a classification system and, incredibly, the entire Disznókő estate was classified as a first growth property in 1772 at the time of the initial classification by royal decree.

WINE

In the classification of sweetness for Tokaji wines, 5 Puttonyos is not the sweetest, yet to the connoisseur it is the perfectly balanced wine for drinking fresh: it is racy and mineral yet delivers the irresistibly deep and rich marmalade-like notes that are so unique to wines from this region.

VINEYARD

Vineyard Work: Made from 70% Furmint, 20% Zeta and 10% Hárslevelu the aszú grapes (shriveled grapes affected by noble rot and shriveled on the vine) are collected manually one by one over the course of several vineyard passes.

Farming: These vineyards are farmed sustainably.

WINEMAKING

Vinification: A total of 5 wooden hods of 55 pounds and poured into a vat of 136 liters of must wine, according to the method established in the 17th century. After a maceration of several hours, the "Aszú dough" obtained is filtered. The collected liquid is then racked into barrels where it ferments slowly.

Aging: 2 years in oak barrels.

TASTING NOTE

Golden color, citrus notes with pineapple, apricot and marmalade. Rounded, creamy structure with fresh and crisp acidity. Outstanding lingering finish to savor.



WINE ADVOCATE

"The 2008 Tokaji Aszu 5 Puttonyos is a blend of 70% Furmint, 20% Zéta and 10% Hárslevelu, the maceration mostly with finished wine. This has an exceptional bouquet: Satsuma and mandarin, quince and marmalade, wonderful mineralite and tension. The palate is very well balanced with mandarin, lime, orange rind and a touch of quince. This is edgy, a more unpredictable yet compelling Tokaji from Disznoko with a very long and sustained finish. This comes highly recommended— an outstanding 5 Puttonyos."