



6 Puttonyos 2002

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

The highest classification of sweetness until you reach some one-off rarities, these 6 Puttonyos wines are almost immortal, and show best with several years of age when the incredible sweet fruit starts to mingle with spices and other secondary notes. Lucky for us, Disznókő holds back its 6 Puttonyos for just this very reason.

VINEYARD

Vineyard Work: Made from 60% Furmint, 30% Harslevelu and 10% Zeta, 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

A total of 6 wooden hods of 55 pounds are 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.

VINTAGE

The 2002 vintage is clearly reminiscent of the classic years, like 1999. Dry, warm and sunny weather in September resulted in perfect shriveling. The team worked in the vineyard with excellent timing and selected most of the aszú grapes affected by botrytis in late September and early October.

94

WINE SPECTATOR

"More than a decade old, this mature Tokaji evokes apple tart, quince paste, brown spices and clove, with a hint of orange peel. Elegant and racy, with a long, dried fruit-infused aftertaste. Better than previously reviewed"