



Disznókő 6 Puttonyos

TOKAJI
2002



Alcohol: 12.5%



ESTATE

Disznókő spreads over 250 acres at the south-west entrance of the Tokaj region. 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. The estate's vineyards today are still wholly classified as first growth.

WINE

The key word for the 2002 vintage is precision. An exceptional wine only made in vintages where a tiny selection of grapes show more complexity and more concentration but always underlined by a perfect acidity, and with unparalleled aging potential.

VINEYARD

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.

VINTAGE

The 2002 vintage is clearly reminiscent of the classic years, like 1999. Dry, warm and sunny weather in September resulted in perfect shrivelling. 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.

VINIFICATION

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 before being aged 2 years in oak barrels.

"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"

– 94 Points Wine Spectator

"Creamy and succulent, this 2002 from AXA Millesime's Hungarian estate shows Tokaji at its most opulent. It's broad and rich, layered with pear, peach and almond frangipane flavor, a warm, soft minerality providing a subtle savory contrast. While the acidity is barely noticeable, the wine ends clean, lasting for minutes on pure fragrance."

– 94 Points Wine & Spirits Magazine