



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.

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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."