

Disznókő 2005 Kapi Tokaji Aszú 6 Puttonyos

An impressive debut for a rare, specially selected wine from high on one of Tokaj's historic first growths

Disznókő, whose historic estate at the southwestern gate of Tokaj-Hegyalja (the Tokaj foothills) was classified as a first growth in the early 18th century, is making its first commercial release of an Aszú wine from the Kapi Vineyard, from the 2005 vintage. Like all subsequent releases, which will also be restricted to exceptional vintages, the wine is 6 Puttonyos, the highest concentration of sweet *aszú* (botrytis-shriveled) berries relative to the must or wine in which they are macerated.

While the *aszú* berries for the astonishing Disznókő 2005 Eszencia were all from a first *trie* (pass) through the Kapi Vineyard, the 6 Puttonyos wine is made mostly from grapes harvested individually during the second and third *tries*, from the upper part of the southern slopes (at 500–600ft [150–180m]). This is a distinct terroir, with lighter clay than elsewhere on the estate and a higher proportion of rhyolite (a mineral- and silica-rich volcanic rock).

The Indian summer allowed the *aszú* berries to be picked very late—from October 10, right through to November 24—and they macerated for three days in fermenting must, also from Kapi grapes, harvested on November 23–24. The wine is 100% Furmint, the most ancient and noble Tokaji grape variety. After maturing in oak barrels, the wine was bottled in July 2008, with 12% ABV, 165g/l

residual sugar, and total acidity of 10.7g/l. Total production is only 5,682 50cl bottles, individually numbered.

A bright buttercup gold, the wine has a very clean, discreet, fresh pineapple scent. A lovely middleweight (by Aszú standards), rich and supple, but elegant, fine, and perfectly poised, with exquisite fruit purity, mineral race, and ripe but still scintillating spiraling acidity. General manager László Mészáros embraces this as the quintessence of the Disznókő style, and very thrilling it is, too. Even in a spectacular vertical tasting of Disznókő Aszú 5- and 6-Puttonyos wines from 1993 to 2007, this stands out as special.

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