



1993 is not only one of the greatest and most classic vintages of the nineties, but also a **historical** vintage. This was the first great aszu year after the fall of communism in Hungary, and vinified with a new approach. I remember tasting the 1993 aszus in July 1995 when I arrived at Disznókő, and realizing that these wines were the beginning of a new period for the region. They were very fresh, fruity, focused and extremely long.

In 1993, as a result of the extremely warm and dry summer, the grapes began to ripen early. The August heat together with the rainy, foggy September weather created favorable conditions for the Botrytis to settle. Not only did we have perfect conditions for the botrytisation and development of aszu grapes, but we also experimented with new techniques (later we learned that they were very old, but they weren't practised during communism). Instead of soaking the botrytised grapes (aszu grapes) in a finished wine, we did a skin contact with fermented must – it was almost like a red wine vinification, and resulted in more structured and complex wines.

In the first 10 years of their development, the 1993s were very much characterised by apricot and fresh fruit aromas. Then their color started to turn to amber, and the wines developed the most complex aromas of spices, honey, dried fruits and truffle. After 15 years of ageing the wines are still showing a brilliant fresh acidity.