

Dobogó,
Tokaji Aszú 6 Puttonyos 2018
Tokaj, Hungary



PRODUCER

Tokaj is a region bordered by the rivers Bodrog and Tisza in the north-eastern corner of Hungary, 120 miles from Budapest. It consists of 28 villages spread over the Tokaj hills at approximately 220 metres above sea level. Founded in 1869, the Dobogó estate is in the centre of Tokaj and today belongs to Izabella Zwack, the youngest member of the Zwack family (the producers of Hungary's famous liqueur, Unicum).

VINEYARDS

Dobogó only produce 6 Puttonyos Tokaj Aszú in the best vintages. Tokaj Aszú is made from grapes affected by "noble rot", a form of botrytis which dehydrates the grapes and concentrates the sugars, aromas and acidity. The grapes are grown in the 31 year old Dobogó Pincészet, First-Growth vineyards in the volcanic subregion of Mád and Tállya. The vineyards are planted with 60% Furmint, 30% Hárslevelu and 10% Muscat Lunel.

VINTAGE

After a cool spring, the summer months were temperate and balanced with a sufficient quantity of rainfall, creating the perfect environment for botrytis to develop in the vineyard. A long, warm autumn allowed for a high quality and quantity of Aszú berries at harvest.

VINIFICATION

The Aszú grapes were carefully hand-picked in stages, exclusively selecting grapes of the highest quality. On arrival at the winery, the berries were transferred to a sweet base wine for one night to macerate, in a ratio of one kilogram of Aszú grapes to one litre of base wine. Following the fermentation process, the Aszú berries were pressed and the wine was then transferred to large oak barrels for up to three years prior to bottling. Once bottled, the wine spent a further three years in Dobogó's cellar before release.

TASTING NOTES

This Tokaji is deep gold in colour and wonderfully expressive on the nose with notes of dates, mangoes and apricots. On the palate, there are flavours of grapefruit and honey with a great mineral acidity balancing the intense sweetness. A truly superb example of why Tokaj is one of the world's great sweet wines.

Grape Varieties	70% Furmint 30% Muscat
Winemaker	Atila Domokos
Closure	Natural Cork
ABV	11%
Residual Sugar	214.7g/L
Acidity	7.1g/L
Wine pH	3.55
Bottle Sizes	50cl
Notes	Vegetarian, Practising Organic, Vegan