

Dobogó,  
`Mylitta` Tokaji Noble Late Harvest 2023  
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

The Dobogó vineyards are distributed over five hectares in the volcanic heartland of Tokaj, around the village of Mád. These are the first growths of Betsek, St. Tamás, and Úrágya where Furmint, Tokaj's main grape, can reveal its truest self, that of a very bold, unique, characteristic, fruity yet very mineral variety. The vines are planted on volcanic soils consisting of rhyolite, tuff and clay and produce very low yields.

## VINTAGE

The 2023 vintage began with a mild and wet winter with some spells of frost. Spring experienced large fluctuations in weather, from icy conditions to clear, sunny days which lasted until late April, delaying budbreak. Temperatures began to rise throughout May, followed by significant rainfall in June, causing disease pressure which was carefully managed in the vineyard. The grapes reached excellent phenolic ripeness thanks to hot and dry conditions throughout August and September, balanced by cool nights which helped to retain both acidity and aromatics. The conditions were well-suited for sweet wine production, as the humid conditions encouraged the spread of noble rot. The harvested grapes showed excellent concentration with good ageing potential.

## VINIFICATION

The grapes were hand harvested and sorted in the vineyard. Upon arrival at the winery, the botrytised bunches underwent a press and maceration. Fermentation took place in 300 litre Hungarian oak barrels, 10% of which were new and 90% one year old. Mylitta remained in barrel for eight months, resulting in a slightly fresher, younger style.

## TASTING NOTES

This wine is golden in colour with aromas of ripe apricot, blossom, and a touch of sweet spice. The palate is sweet and rich but with a clear structure, creamy texture and balanced acidity.

Grape Varieties	<b>70% Furmint</b> <b>30% Muscat</b>
Winemaker	<b>Atila Domokos</b>
Closure	<b>Natural Cork</b>
ABV	<b>12%</b>
Residual Sugar	<b>123.2g/L</b>
Acidity	<b>7.46g/L</b>
Wine pH	<b>3.37</b>
Bottle Sizes	<b>37.5cl</b>
Notes	<b>Vegetarian, Practising Organic, Vegan</b>