



## 6 Puttonyos 2000

### 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

The highest classification of sweetness until you reach some one-off rarities, these 6 Puttonyos wines are almost immortal, and show best with several years of age when the incredible sweet fruit starts to mingle with spices and other secondary notes. Lucky for us, Disznókő holds back its 6 Puttonyos for just this very reason.

#### VINEYARD

Made from 60% Furmint, 30% Harslevelu and 10% Zeta, 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 6 wooden hods of 55 pounds are 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.

#### VINTAGE

2000 was a very comfortable vintage, like a rally with a good friend on the tennis court, the ball bouncing back and forth in a regular and smooth rhythm under the hot sun. This is an outstanding vintage in Tokaj and at Disznókő. Warm and dry from late April, the vines had already begun to bloom in mid May. A dry, hot summer brought very early ripening, and by late August the grapes were ripening nicely. The aszú grapes had a deep violet color, their flesh were dark jam-like, the seeds brown and completely dry. They have become opulent wines giving true pleasure.

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#### WINE SPECTATOR

"Intensely sweet, yet lush and mouthfilling, this is like nectar. Honey, caramel, candied lemon peel and coconut flavors in a seamless presentation. Acidity and even a touch of tannin shows on the long finish."