

Disznóko Tokaji Dry Furmint

£15.89

Vintage: 2017
Bottle Size: 75cl
Alcohol %: 12.50%
Country: Hungary

Description: 100% Furmint. This is crisp, fresh and fruity with a nice stony edge to the lemon and pear fruit. It's quite a stony, mineral wine with a light body and good acidity. A bit Chablis like - it's all about fruit, freshness, texture and minerality. Delicious.

Cepages: Furmint
Group: Hungary

Sub group:

Colour: White

Closure: Cork

Producer:

Website:

Organic/Bio Status:

Food / cocktail match: Excellent as an aperitif, with fish with light sauces (e.g. herring) or sea food (superb with oysters and caviar), as well as domestic and wild poultry and salads.

Food / cocktail recipe:

Press

Awards

Other Info:



First Growth since 1732 and part of the World Heritage Site of Tokaj declared in 2002, the Disznók vineyards have always been sought-after due to their supreme quality. Owned by influential aristocratic families and then nationalised, since 1992 the estate has been under the leadership of AXA Millésimes. With its know-how and experience in Aszú winemaking, Disznók is recognized today as being in the forefront of the renaissance of the truly great Tokaji wines.