



TOKAJI "ASZU" 5 PUTTONYOS - DISZNOKO

PRODUIT

This intense, sweet wine reveals aromas of ripe apricot on the nose, accompanied by fresh citrus notes and delicate spices.

Disznókő's Tokaji Aszú 5 Puttonyos, from Hungary's renowned Tokaj region, is an exceptional dessert wine. Made from botrytized grapes, this wine displays remarkable richness and concentration. The term « 5 Puttonyos » indicates a high level of sweetness and softness, corresponding to the significant amount of botrytized berries added to the base wine.

On the palate, it is balanced by a lively freshness and marked acidity, which give it unparalleled elegance and aging potential. Flavors of candied apricot, honey, bitter orange, and dried fruit unfold with finesse and complexity.

Disznókő, one of the most renowned estates in Tokaj, produces authentic and prestigious Aszú wines, respecting the centuries-old tradition of the region.

PROFIL GUSTATIF

Léger		Puissant
Souple		Tannique
Sec		Moelleux
Vif		Rond
Fruité		Boisé
Minéral		Fruité



IDENTITÉ

Région viticole / Pays	Tokaji / Hongrie
Type de vin	Blanc
Volume	0,50L
Degré d'alcool	12,5%
Potentiel de garde	20 ans +
Cépages	Furmint, Hárslevelű