

2013 HOMOKY ASZÚ 6 PUTTONYOS

Made from botrytised grapes. Delivering deep and rich marmalade notes that are so unique. Flavors go from dried apricots, prunes, and raisins to sensations of wild pear, green apple underpinned by tones of crusty bread and citrus-like fruits. It is characterized by elegant acids and rich minerality.



Vintage: 2013

Country: Hungary

Region: Tokaj

Village: Tállya

Vineyard: Hetény, Kővágó, Dongó

Grape Varieties: 80% Furmint, 20% Hárslevelű

Alcohol Content: 10%

Vinification: 100% Hand-picked grapes for base wine, hand-selected aszú grains.

Aszú is a traditional sweet wine of our wine region. The base wine is spontaneously fermented in a steel tank. At the end of the harvest, we poured the aszú berries with the base wine and soaked them for 24-48 hours, after which they were pressed. Fermentation took place in used oak barrels and then aged in the same barrels for nearly two years. Finally, it was clarified, filtered and bottled.

Growing up in a winemaking family: both the vineyard and the cellar has functioned as playground for Dorka Homoky from an early age. Even though wine-making was the foundation of her childhood and a giant part of her heritage. Dorka originally decided to study film theory and philosophy after high school. After a while though the draw to the vineyards became just too great.

She began to taste wines, read and learn more about them, and visit wine regions and winemakers. Studying enology and viticulture in Budapest and a semester in Lyon she received her diploma in 2018. Finally, after a stint in New Zealand she returned home to begin the process of becoming the fourth generation to run the family estate.

