

DOB OGÓ

DOB OGÓ `MYLITTA` NOBLE LATE HARVEST 2012

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 220m 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 grapes for Mylitta are grown in the 32 year old vineyards of Betsek in Mad. The vineyards are planted with 70% Furmint, 20% Hárslevelu and 10% Muscat Lunel. Yields are restricted to an average of one kilo of grapes per vine and soils here are volcanic. Grapes for the Mylitta were harvested late, and were affected by 'Noble Rot', or a botrytis which concentrates the flavours, sugars and acidity, resulting in a luscious style of wine.

VINTAGE INFORMATION

The 2012 vintage was harvested in the middle of October after a dry and hot summer. The result is a young, intense, highly mineral wine with a creamy texture.

VINIFICATION

The botrytised bunches were pressed and macerated. The young wine was transferred to barrels, part new oak (10%) and part older oak of one year old. The 300 litre barrels were Hungarian and French oak. Mylitta is a declassified `Aszu` wine; it is made with berries that are affected by noble rot (as with Dobogó's Tokaji Aszu 6 Puttonyos wine). However, Hungarian law requires two years' barrel ageing followed by one year in bottle for the wine to qualify as `Aszu`. Mylitta 2012 remained in barrel for eleven months, resulting in a slightly fresher, younger style. It was bottled and then aged for a further year in bottle before release.

TASTING NOTES

Pale gold in the glass, with dominant aromas of blossom and honey, accompanied by refreshing citrus notes. The palate is deeper and more complex; a myriad of different apricot varieties and flowers. Marked by a wonderful, crystal clear structure and exemplary balance, the 'Mylitta' is beautifully persistent.



VINTAGE INFORMATION

Vintage	2012
Grape varieties	70% Furmint 20% Hárslevelu 10% Moscato/Muscat
Region	Tokaj , Hungary
Winemaker	Attila Domokos
Closure	Natural Cork
Classification	DOC
Alcohol (ABV)	12%
Acidity	6.2g/l
Residual Sugar	110g/l
Wine pH	3.66
Bottle Size	37.5cl