

TOKAJ



SÁRGA BORHÁZ
LA MAISON JAUNE

Sárga Borház Édes Szamorodni 2017

Characteristics of the vintage

The 2017 vintage is characterised by a rich concentration and substantial quantities, which surprised us given the eventful growing season. After a cold January, mild early spring, cool and rainy periods were alternating with hot and dry days. The grapes reached maturity earlier than usual, the botrytis came on fully ripe grapes and developed intensely, providing highly botrytised grapes with creamy structure and beautiful aromatics.

Tasting notes

Shining golden colour. Intense nose with floral hints followed by aromas of tropical fruits like mango, candied orange and spices. Rich palate, quite broad, but structured with fresh acidity, well balanced with integrated sweetness.
(June 2020)

Grape varieties

27% Furmint, 73% Zéta

Vinification

60% of the clusters were destemmed and had a few hours of skin contact before pressing, the rest was whole cluster pressed. Fermented in stainless steel vats.

Maturing

The wine was aged for 9 months in oak barrels of two-three wines, with a capacity of 225 litres in a traditional underground Tokaji cellar, then blended and followed by 1 year of ageing in vat. Bottled in May 2019.

The Terroir

Intensely botrytised clusters were selected during several passages between the 2nd and 28th of October.



TOKAJ



SÁRGA BORHÁZ
LA MAISON JAUNE

Sárga Borház Édes Szamorodni 2017

Analysis

Alcohol: 13.5%
Residual sugar: 121g/l
Total acidity: 8.1g/l

Serving

Outstanding aperitif. Perfect accompaniment to foie gras. Also excellent with sea-fish dishes made with creamy sauce and lemon, duck dishes with fruit, and not so sweet desserts, fruits and cheeses. Ready to drink from the moment it is bottled. Thanks to the barrel ageing, it will develop in complexity during the next ten to fifteen years. To enjoy to its fullest, serve cool (11-13°C). After opening, it can be kept in the fridge for two weeks.

