

TOKAJ



SÁRGA BORHÁZ
LA MAISON JAUNE

Sárga Borház Édes Szamorodni 2018

Characteristics of the vintage

2018 is the hottest and earliest ripening vintage we know. The blossoming started on 14th May, the earliest date in Tokaj. The summer was hot and dry but without major heat waves. The maturity was 5 weeks ahead of the average of the last ten years. Despite the heat and the precocity, we were able to maintain the acidity in our grapes. It is a vintage of great quality for Aszú wines, as we could select extremely concentrated, very dried and shrivelled berries.

Clusters containing intensely shriveled, concentrated and delicately botrytised berries were carefully selected from Disznókő vineyard between 10th October and 7th November.

Tasting notes

Bright golden colour. Powerful nose with apricot, ripe mango, candied orange, spices like clove, and honey aromas. The palate is rich and well-structured with a fresh acidity and some tannins. This wine is well-balanced with integrated sweetness and a long spicy finish.

(March 2022)

Grape varieties

70% Furmint, 30% Zéta

Vinification

85% of the clusters were destemmed and had a few hours of skin contact before pressing, the rest was whole cluster pressed. Most of the lots making up this wine were fermented in stainless steel vats.

Maturing

The lots making up this wine were aged for 14 months in oak barrels of two-three wines, with a capacity of 225 litres in our traditional underground Tokaji cellar, then blended in May 2020 and followed its ageing in tank. Bottled in October 2021.



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Analysis

Alcohol: 13%

Residual sugar: 140 g/l

Total acidity: 6.8 g/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.

