

TOKAJ



SÁRGA BORHÁZ
LA MAISON JAUNE

Sárga Borház Édes Szamorodni 2019

Characteristics of the vintage

After a cold winter, spring arrived early. It was followed by a cool and rainy May, a hot June and quite changeable weather in July and August. This has resulted in an early ripening. The autumnal weather was ideal for the development of botrytised grapes: a warm September with regular rainfall gave way to a very hot Indian summer in October resulting in abundant and perfectly botrytised grapes.

Tasting notes

Bright golden colour. Powerful nose with apricot, candied orange, spices like clove, and honey aromas. The palate is rich, textured with fresh acidity. This wine is complex, well-balanced with integrated sweetness. (March 2024)

Grape varieties

100% Furmint

Vinification

90% of the clusters were destemmed and had a few hours of skin maceration 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 6 months in oak barrels of two-three wines, with a capacity of 225 litres in our underground cellar. The blend was made in June 2020, followed by ageing in vats until bottling in May 2023.



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Analysis

Alcohol: 13.3%

Residual sugar: 125 g/l

Total acidity: 6.7 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.

