

TOKAJ



SÁRGA BORHÁZ
LA MAISON JAUNE

Sárga Borház Eszencia 2007

Characteristics of the vintage

A unique and unprecedented vintage: an exceptionally mild winter followed by a very hot summer. Early budding, flowering and ripening with rains during the harvest bringing plenty of botrytis that spread over the perfectly-ripened grapes. This gave wonderfully creamy aszú grapes. The wines are complex and elegant with a pleasant structure and lush flavours.

Tasting notes

The colour of old gold. Stunning aromas: pomegranate, grapefruit, totally ripe, juicy peach, honeydew melon and honey with eastern spices. Silky in the mouth, incredibly rich and long. The feeling of perfect comfort, the taste of happiness...
(September 2012)

Grape varieties

60% Furmint, 40% Zéta

Vinification

We already started to collect the aszú grapes in early autumn. During the harvest we store the berries in separate vats according to grape variety and terroir. We collect the nectar-the free-run juice pressed from the weight of the aszú berries themselves - from the tap at the bottom of the vat. The Eszencia is then aged for years in glass demi jons in our cellars. Bottled in May 2011.

Analysis

Alcohol: 2.5%
Residual sugar: 565g/l
Acidity: 9.5g/l

Serving

Eszencia is a wine unique for its richness and concentration, the memory of the vintage that allows you to see the secret of the aszú berries. We recommend it on its own at the end of a meal. It is best appreciated slightly cool (15°C). It can be aged for eternity.

