TOKAJ

SÁRGA BORHÁZ
LA MAISON JAUNE

Sárga Borház Tokaji Aszú
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

Deeper golden colour. The nose is intensely aromatic, displaying peach, tropical fruits like mango, candied orange and spices as cinnamon. The mouth is rich and broad with citrusy notes and fresh acidity resulting a long spicy finish.
(January 2020)

Grape varieties

Aszú berries: 77% Furmint, 23% Zéta
Base wines: 80% Furmint, 20% Hárslevelű

Vinification

The aszú berries were gently crushed then soaked in fresh wine or wine at the end of its fermentation for 12 hours for skin contact. After a long pressing, the fermentation took place in stainless steel vats until the beginning of December.

Maturing

The wine was aged for two years in oak barrels of 225 litres, mostly in oak barrels of several vintages. Bottled in April 2020.

Harvest

The aszú berries were selected one by one between the 19th of September and the 28th of October through 3 passages in the vineyard. The aszú berries were poured in stainless steel vats and stored there until the vinification.

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Analysis
Alcohol: 12.5%
Residual sugar: 162 g/l
Total acidity: 7.6 g/l

It can be savoured on its own, instead of dessert, at the end of the meal or chilled as a refreshing aperitif or with canapés, pâtés, foie gras. Also excellent with a wide range of dishes such as poultry, white meat with creamy sauces, mushroom or seafood risotto. East Asian, slightly spicy dishes such as Thaigreen curry chicken. With younger, not too salty blue cheeses, simply with some fruits (apricot, pears or fruit salads) or fruit-based desserts (e.g. apricot tart, fruit cake, mandarin sorbet). Ready to drink but with significant ageing potential (20 years or more). It is best served cool (11-13°C). After opening, it retains its freshness for at least a week in the fridge.