

TOKAJ



**SÁRGA BORHÁZ**  
LA MAISON JAUNE



## Sárga Borház Tokaji Aszú 5 Puttonyos 2017

### Characteristics of the vintage

A great vintage that 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 fullyripe grapes and developed intensely, providing highly botrytised grapes with creamy structure and beautiful aromatics.

### Tasting notes

Light gold colour. Floral nose with stone fruits, white peach, tangerine. The palate is rich with good and round acidity; mouthfilling, quite broad structure, very pleasant and harmonious. (June 2020)

### Grape varieties

Aszú berries: 68% Furmint, 21% Zéta, 11% Hárslevelű  
Base wines: 80% Furmint, 20% Hárslevelű

### Vinification

The aszú berries were gently crushed and then soaked in fresh wine 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 2 years in oak barrels of 225 litres, mostly in oak barrels of several vintages. Bottled in June 2020.

### The Terroir

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: 12.3%  
Residual sugar: 160g/l  
Total acidity: 7.6g/l

### Serving

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 Thai green 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.

