

TOKAJ



SÁRGA BORHÁZ  
LA MAISON JAUNE

## Sárga Borház Tokaji Aszú 5 Puttonyos 2018

### Characteristics of the vintage

2018 is the hottest and earliest ripening vintage we know. The blossoming started on May 14th, 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.

The aszú berries were selected one by one between August 22nd and October 31st through 3 passages in the vineyard. The aszú berries were extremely rich, just lightly botrytised but completely shrivelled. They were poured in stainless steel vats and stored there until vinification that we started on October 25th.

### Tasting notes

It reveals a bright gold colour. The nose is floral with ripe pear, tangerine, honey aromas. The palate is rich with spicy notes, fresh but round acidity, mouthfilling, intense and harmonious.

(May 2022)

### Grape varieties

Aszú berries: 50% Furmint, 50% Zéta,

Base wines: 50% Furmint, 50% Hárslevelű

### Vinification

The majority of the aszú berries were gently crushed and then soaked in fresh wine for 12 hours of skin contact. The rest of the aszú berries, around 15%, were macerated without crushing in an actively fermented must during 60 hours with pumping overs. 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 October 2021.





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### Analysis

Alcohol: 12.6%

Residual sugar: 164 g/l

Total acidity: 7.2 g/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.

