

TOKAJ



SÁRGA BORHÁZ
LA MAISON JAUNE

Sárga Borház Tokaji Aszú 5 Puttonyos 2021

Characteristics of the vintage

Great vintage for liquoreux wines. The budbreak, flowering and ripening were later than usual. After an extremely hot and dry June and July, August and September were cool helping to preserve a lot of acidity in the grapes. The botrytis arrived relatively late and developed slowly but steadily in a very noble way resulting in healthy, rich grapes with good acidity.

Tasting notes

Light golden robe with green reflex. Fine nose of stone fruits, honey, lemon zest. On the palate, it is powerful with crisp acidity, verticality, followed by fresh apricot and green spice flavours. (March 2024)

Grape varieties

Aszú berries: 50% Furmint; 44% Zéta; 6% Sárgamuskotály (Muscat blanc à petits grains)

Base wine / must: 50% Furmint, 50% Hárslevelű

Vinification

Each batch of aszú berries was vinified separately. About 80% of the berries were gently crushed before being soaked in a fresh wine at the end of its fermentation to undergo skin maceration for 12 hours. The rest of the aszú berries were macerated without crushing in an actively fermenting must for two days. After a long pressing, the fermentation took place in stainless steel vats.

Maturing

The wine was aged for 18 months in oak barrels of 225 litres, mostly in barrels of several vintages. We realised the blending in April 2023. Bottled in August 2023.



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Analysis

Alcohol: 11.9%

Residual sugar: 159 g/l

Total acidity: 9.28 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.

