

TOKAJ



SÁRGA BORHÁZ
LA MAISON JAUNE

Sárga Borház Tokaji Aszú 6 Puttonyos 2015

Characteristics of the vintage

2015 was among the hottest and driest vegetative seasons in Tokaj to date. The beginning of the harvest, the influence of the heat waves brought fresh and fruit-driven dry wines and deliciously rich aszú berries full of flavour; the second part was rainier, so intense botrytisation gave us many perfectly balanced Late harvest and Édes Szamorodni wines and lighter, aromatic aszú berries.

Tasting notes

(July 2018) Gold colour. Very fine nose with floral and vegetal hints like tropical tree and sandal tree, followed by aromas of vanilla and spices. Mouthfilling with round and integrated acidity, fresh stone fruits flavours. Very pleasant and balanced, still very young but fully enjoyable.

Grape varieties

Aszú berries: 56% Furmint, 44% Hárslevelű
Base wine: 50% Furmint, 50% 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 middle of December.

Maturing

The wine was aged for 2 years in oak barrels of 225 litres, with 25% of new oak. Bottled in May 2018.

The Terroir

The majority of the aszú berries used for our 6 Puttonyos were picked in the second half of the harvest, from the middle of October until the 12th of November. For the Furmint it was already the second or third generation of aszú berries, the Hárslevelű was selected through one trie. The individually picked aszú berries were poured in stainless steel vats and stored there until the vinification.



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Analysis

Alcohol : 11.6%

Residual sugar : 160 g/l

Total acidity : 6.95g/l

Serving

With the vivacious acidity balancing the sweetness, Sárga Borház Tokaji Aszú 6 puttonyos is far more than a simple dessert wine. It can be savoured on its own or with a surprising range of dishes such as foie gras, white meat with creamy sauces, poultry with orange/cranberry, venison with almond sauce. With fish, like smoked salmon marinated in red pepper, with seafood and with slightly spicy, East Asian dishes. Excellent with mature salty hard or blue cheeses, like Roquefort, simply with fruits (apricot, pears or fruit salads) or with a fruit-based dessert (e.g. apricot tart). Can complement classics like hazelnut shortbread, crème brûlée, tiramisu dessert. Ready to drink but with an important ageing potential (for 30 years or more). To enjoy the finest nuances, Sárga Borház Tokaji Aszú 6 puttonyos is best served cool (11-13°C). After opening, it retains its freshness for at least a week in the fridge.

