

TOKAJ



SÁRGA BORHÁZ  
LA MAISON JAUNE



## Sárga Borház Tokaji Late Harvest Furmint 2020

### Characteristics of the vintage

After a very rainy end of 2019, 2020 started with a mild and dry winter. Then the weather was very dry and rather cool until the end of May. Summer was rainy and cooler than average, and the grapes ripened slightly later than in the previous years. The weather during harvest was also humid, we had to harvest very selectively, but it allowed us to make fresh, acidity driven, fruity dry wines.

Careful selection of intensely botrytised bunches or part of bunches mostly from Disznókő vineyard's western slopes in late October.

### Tasting notes

It reveals a light golden robe with green reflex. A lot of citrus and stone fruit aromas on the nose together with forest undergrowth fragrances. The palate is characterised by a fresh, tonic acidity, perfectly balancing the sweetness, with pleasant orange zest flavours, and a long, almost dry, mineral finish.

(November 2021)

### Grape varieties

100% Furmint

### Vinification

Full bunch pressed, the must was cold-settled overnight, and then the fermentation took place in stainless steel vats for two weeks.

### Maturing

The wine was aged for 8 months, in tanks followed by about 3 months of barrel ageing in order to have a more open aromatic profile. Bottled in September 2021.

TOKAJ



SÁRGA BORHÁZ  
LA MAISON JAUNE

## Sárga Borház Tokaji Late Harvest Furmint 2020

### Analysis

Alcohol: 12.86%  
Residual sugar: 55g/l  
Total acidity: 7.1g/l

### Serving

Outstanding aperitif. Perfect accompaniment to foie gras. Also excellent with sea-fish dishes made with creamy sauce and lemon, duck dishes with fruit, and not so sweet desserts, fruits and cheeses.

Ready to drink from the moment it is bottled. It will also develop in complexity during the next ten to fifteen years.

To enjoy to its fullest, serve cool (11-13°C). After opening, it can be kept in the fridge for two weeks.

