

TOKAJ



SÁRGA BORHÁZ
LA MAISON JAUNE



Sárga Borház Tokaji Late Harvest Sárgamuskotály 2017

Characteristics of the vintage

The 2017 vintage 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 fully ripe grapes and developed intensely, providing highly botrytised grapes with creamy structure and beautiful aromatics.

Tasting notes

Light, pale gold with green reflex. Intensively aromatic and appealing nose with floral notes, fresh grape and spicy aromas. The palate is light, pure and well-balanced, slightly sweet, but long and spicy.

(June 2019)

Grape varieties

100% Sárgamuskotály (Muscat blanc à petits grains)

Vinification

Whole cluster pressing. Fermentation in stainless steel vats.

Maturing

The wine was aged in stainless steel vats for 6 months. Bottled in May 2018.

The Terroir

Careful selection of over-ripe and botrytised bunches or part of bunches on the 3rd of October.

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Analysis

Alcohol: 12%

Residual sugar: 60g/l

Total acidity: 7.26g/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.

