

SWEET TOKAJ – MUCH MORE THAN DESSERT WINES

PRESENTED BY László Mészáros & Péter Molnár

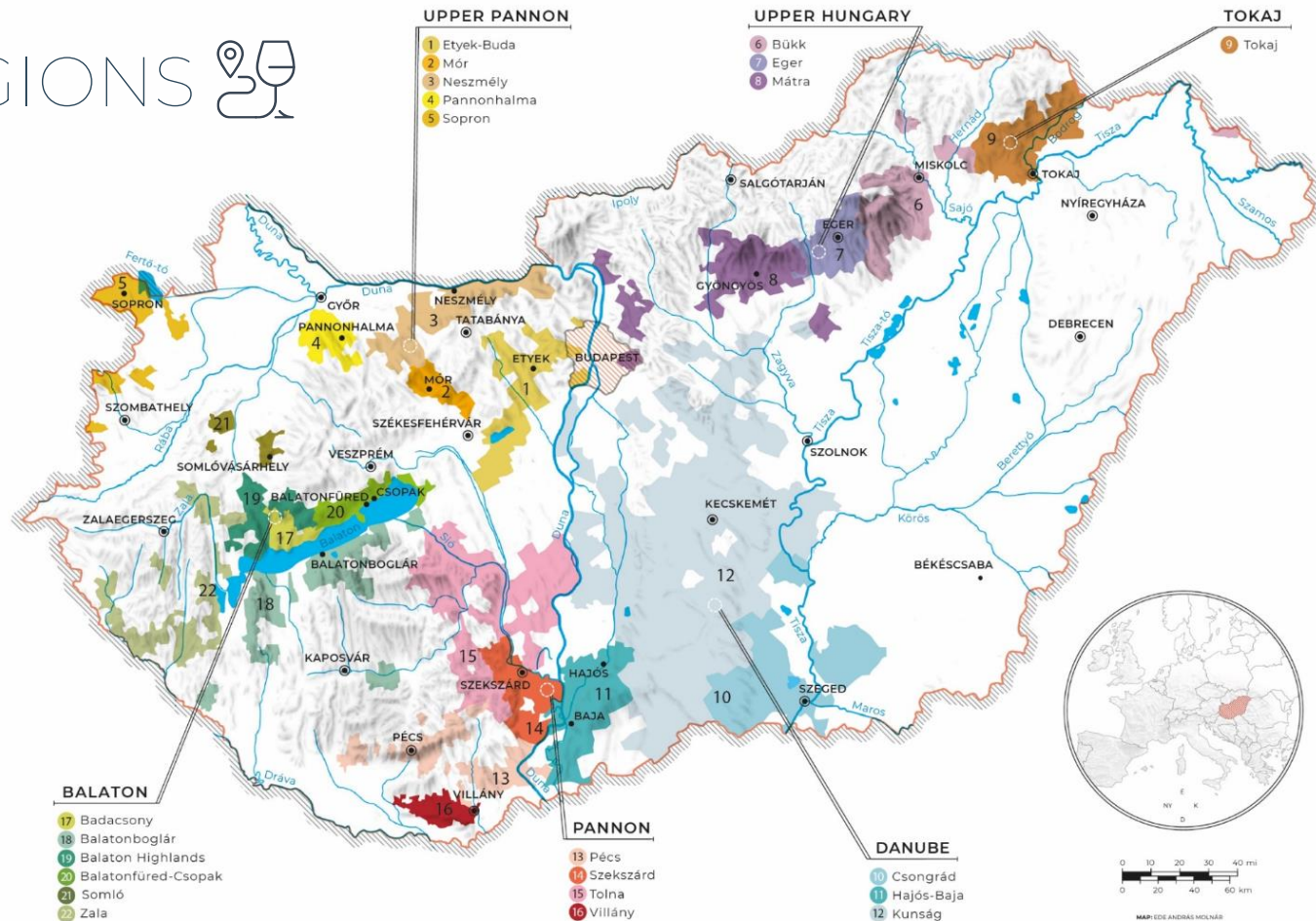


HUNGARIAN
WINE SUMMIT



 WINES OF HUNGARY

WINE REGIONS



TOKAJ WINE REGION

Tokaj





General information about Tokaj

- 27 towns with altogether 5000 ha vineyards are licensed to use Tokaji name
- Close to 4200 viticulturists
- Close to 500 terroirs



History of Tokaj

The optimal climatic conditions of the region were proved in 1867, when a leaf-print of *Vitis tokaiensis* was found in a stone in Erdőbénye from miocen age (13 million years ago).

In Mád a *Cistis* stamp was found from the Terciary (10,5 years ago).



Cistis leaf-fossil

Cistis is a small tree with small, oval, only a little thicker leaf.
A little, where a small leaf-like fossil, a hemispherical stem.
It is 10-15 mm long, 5-10 mm wide, 1-2 mm thick.
A fossil leaf with a stem and a leaf, 10-15 mm.
only showing the stem.

Photograph: István Székely

Cistis leaf fossil

The photograph is of a fossilized *Cistis* leaf, the predecessor of the vine.
The specimen found in the Károly-dűlő of Mád, dates from the Tertiary,
some 10-15 million years ago. Original size around 10-15 mm.
The leaf and stem are found in Erdőbénye, 1867
is currently in Vienna.

Photograph: István Székely

History of Tokaj



1110: King Kálmán held a parliament in Tarcsl. The writings are mentioning a cellar belonging to the King. This the first written provement of winemaking in Tokaj.

In 1241, after the Tatar invasion King Béla IV. revitalized the region bringing also foreigner „vinitors”.

In the 15th century, under the rules of king Mathias the Tokaji winemaking strenghtened and nothern Hungarian cities created vineyards and wineries in the region.

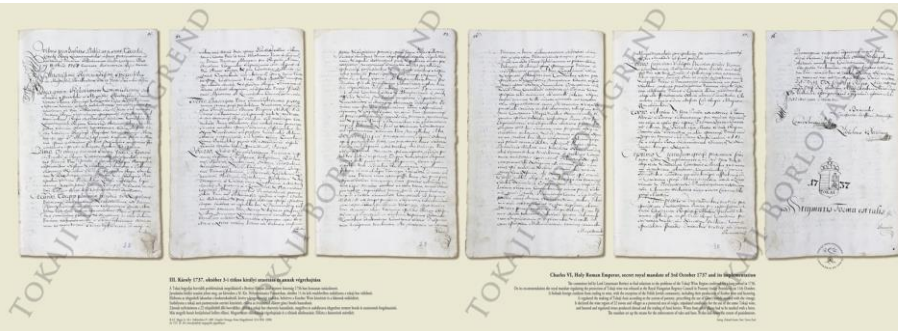
In the 15-16th century the Turkish army attacked and later occupied the southern part of Hungary, thus the importance of Tokaj increased.

History of Tokaj

In the first part of the 17th century, under the ownership of Rákóczi family the viticulture flourished. In 1613 and later in 1641 the towns organized a conference, where a strict regulation of viticulture and winemaking was accepted in 48 points (Regulamentum Culturae Vinearum).

This is the first provement of the manual single-berry selection and picking in case of aszú berries (point no. 33).

In 1723 Mátyás Bél published a study of Hungary. Connecting to this, his colleague János Matolai created *the first classification of the World* rating the vineyards into three classes.



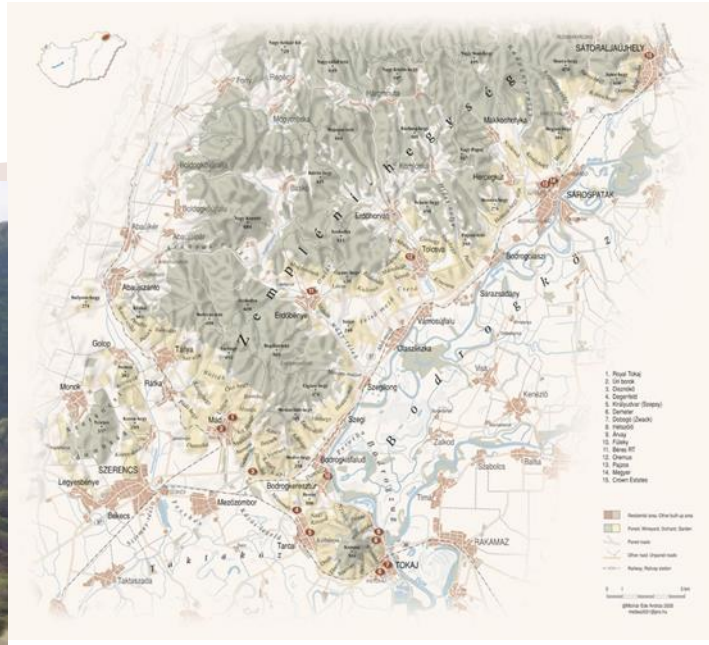


Uniqueness of Tokaj Historical Wine Region



- volcanic base rocks, richness in minerals, strong terroir effect
- continental climate, humid microclimate
- special viticulture and winemaking

The importance of terroir





Wine Origins Alliance

Climatic circumstances





Sweet Tokaj Lunch

20 October, 2021

Snack

Mangalitsa Ham, heritage wheat sourdough bread, pickled chillies
Juliet Victor Szamorodni 2017
Patricius Tokaji Aszú 6 puttonyos 2017

First course

Lobster in a spicy nage
Barta Öreg Király dőlő Aszú 2016
Royal Tokaji gold label 2016

Second Course

Crispy veal sweetbreads, wild herb and confit kombu salad
Tokaj-Hétszőlő Tokaji Aszú 6 puttonyos 2017
Zsirai Tokaji Aszú 6 puttonyos 2013

Main Course

Pigeon and Persimmon
Sauska Tokaji Aszú 6 puttonyos 2003
Fülek Tokaji Aszú 6 puttonyos 2007

Cheese

Roquefort, Colston Basset Stilton, Epoisses
Chateau Dereszla Tokaji Aszú 5 puttonyos 2017
Megyer Tokaji Dry Szamorodni 2011
(dry cheese)

Dessert

Yoghurt gelato
Patricius Tokaji Eszencia 2000

Notes:



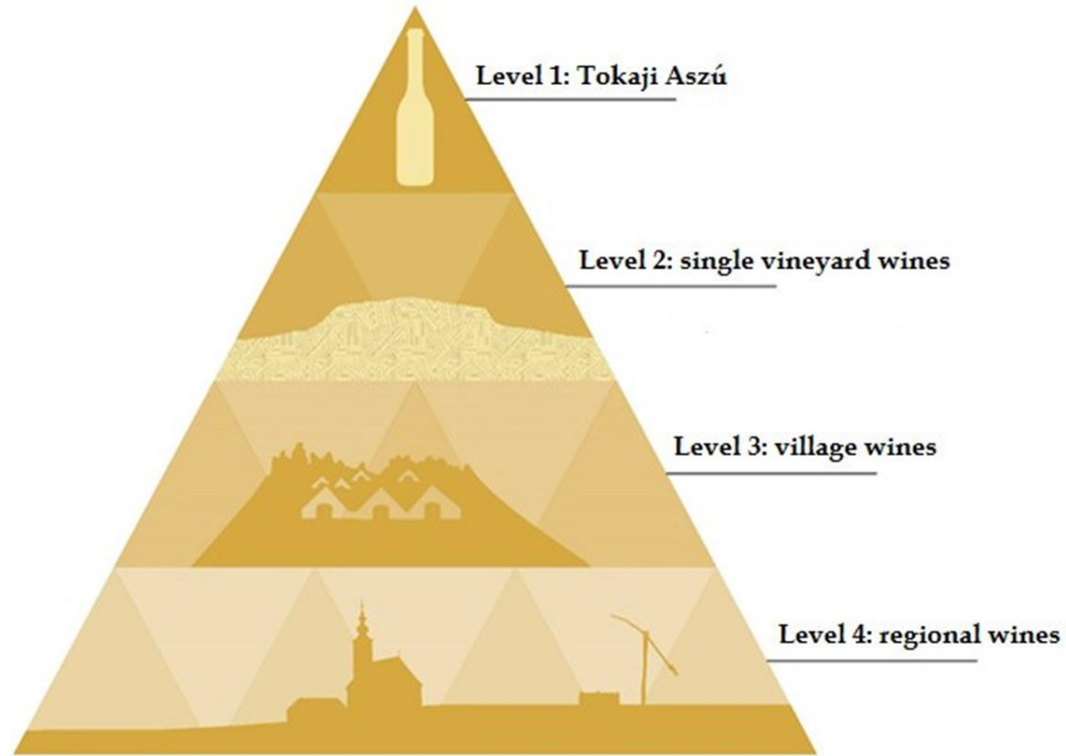


Mangalitza ham and pickled chillies



Lobster in a spicy nage

THE VALUE PYRAMID OF WINES OF HUNGARY



TOKAJ SWEET WINE DENOMINATIONS

édes = sweet

száraz = dry

Wines that could be made from fully ripe grapes:

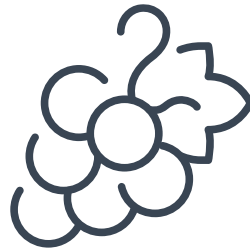
- félédes = semi-sweet
- édes = sweet

off-dry Kabinett style



Wines made from overripe (**shrivelled / botrytised**) grapes, hand-picked by clusters or part of clusters:

- késői szüret = late harvest
- Tokaji Édes Szamorodni



Wines made from individually picked, naturally **dried botrytised grapes** (= aszú grapes):

- Tokaji Eszencia
- Tokaji Aszú (5, 6 puttonyos)
- Tokaji Fordítás
- Tokaji Máslás



ANALYTICAL PARAMETERS FOR SOME SWEET WINES

	Tokaj Late Harvest	Édes Szamorodni	Tokaji Aszú	Tokaji Eszencia	Sauternes	Coteaux de Layon	Beerenauslese *
Minimum must sugar content (g/l)	230	270	320	470	221	294	262 / 307
Typical must sugar content (g/l)	280 - 300	280 - 350	330 - 380	550 - 800	300 - 350	350 - 400	300 - 350
Minimum wine residual sugar content (g/l)	45	45	120	450	-	-	
Typical wine residual sugar content (g/l)	60 - 120	80 - 130	130 - 200	500 - 650	100 - 150	50 - 150	120 - 150
Minimum wine alcoholic strength (% vol)	9%	9%	9%	1.2%	12%	11%	5.50%
Typical wine alcoholic strength (% vol)	9 - 13%	9 - 13%	9 - 13%	2 - 4%	13 - 14%	11.5 - 13%	7 - 9%
Minimum total acidity (g/l in tartaric acid)	5	5	6	8	-	-	
Typical total acidity (g/l in tartaric acid)	6 - 9	6 - 9	7 - 10	8 - 20	5.2 - 7	7 - 9	8 - 11

* can depend on specific appellations

WHICH GRAPE FOR WHICH WINE?

DRY, SEMI DRY, VARIETALS: Manual harvest of healthy grapes by bunches

SZAMORODNI / LATE HARVEST: Manual harvest of over ripened, botrytised grapes by selection of bunches or parts of bunches

ASZÚ WINES, ESZENCIA: one by one selection of botrytised, shrivelled berries (aszú berries)



LATE HARVEST, ÉDES SZAMORODNI

Wines from the late harvested grapes without individual selection. Some of the berries are botrytised. Direct pressing.

Harvest of overripe / botrytised bunches and clusters, usually at the end of the harvest, after the "one by one aszú picking"

Direct pressing / or destemming followed by a short skin contact

Fermentation & ageing

Two appellations:

1

LATE HARVEST
(KÉSŐI SZÜRET)

an elegant, fresh,
fruity style, without or with
(only a short) barrel ageing.

2

ÉDES SZAMORODNI

a richer, more
complex style with
at least 6 months of
barrel ageing





Grapes for Late Harvest & Édes Szamorodni © Disznókő

THE ASZÚ BERRY

The base of Aszú wines

Extremely rich in sugars, flavours and acids, these dried grapes are formed by:

1

NOBLE ROT
(botrytis)
botrytisation

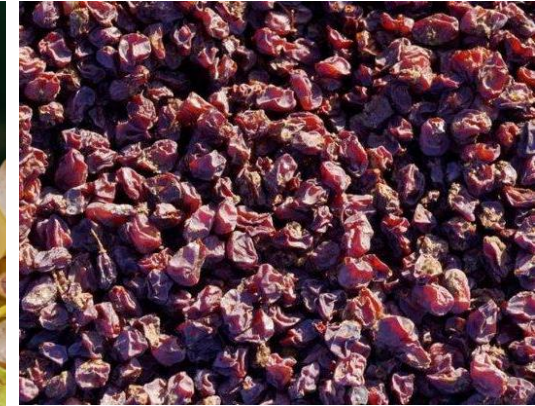
2

SHRIVELLING
concentration
by drying

The aszú berries are each picked one by one during several selections in the vineyards (3 to 4). One person can pick a mere 5-10 kg a day, and 5 kg of healthy grapes are needed for 1 kg of aszú berries.



ASZÚ PICKING





ASZÚ WINE MAKING

The principle: skin contact between the aszú berries and a base wine/must (maceration). The berries are almost dry so it is impossible to press them directly, thus the use of maceration to extract the sugars, flavours and acids.



1. STEP

Individually selected aszú berries are stored in vats until the harvest is completed.



2. STEP

Catching every drop of Eszencia, an elixir pressed by its own weight only with 600–900g of sugar per litre.



3. STEP

Aszú berries are soaked in fermenting must or new wine for 12 to 60 hours. Pumping over or pigeage to increase skin contact.



4. STEP

During maceration the aszú berries form a paste that is then slowly pressed. The juice is racked off to ferment until the wine reaches the desired balance.



5. STEP

Three years of ageing of which at least two years is in oak barrels deep in our cellars. © Disznókő

The nature of the aszú determines whether we use fermenting must or base wine and from which vineyard, the proportion of aszú berries and the length of their maceration. Our aim is to attain maximum flavours and aromas combined with the precise and pure structure given by the maceration. This allows us at Disznókő to preserve the freshness of the fruit, achieving a surprising balance between sugar, acidity and alcohol.

TRADITIONAL MEASUREMENTS FOR SKIN CONTACT

SPECIFICATIONS BEFORE 2013

SPECIFICATIONS AFTER 2013

The puttonyos word and number is no longer mandatory

"puttony" and 27 litre

"gönci barrel" and 136 litre

Min. alcohol in the wine (vol%)

Min. residual sugar (g/L)

Years of ageing (barrel ageing)

Richness in potential alcohol

Min. alcohol in the wine (vol%)

Min. residual sugar (g/L)

Years of ageing (barrel ageing)

3x  +  **3 Puttonyos** 9% 60 3 (2)

4x  +  **4 Puttonyos** 9% 90 3 (2)

5x  +  **5 Puttonyos** 9% 120 3 (2)

6x  +  **6 Puttonyos** 9% 150 3 (2)

>6x  +  **Aszúeszencia** 6% 180 3 (2)

only free run juice  **Eszencia** 1,2% >450

Richness in potential alcohol

DISZNÓKŐ
TOKAJ
PLEASURE OF PURITY

19% 9% 120 2 (1,5)

19% 9% 150 2 (1,5)

doesn't exist since 2013 vintage

28% 1,2% >450

SPECIFICATIONS

The new and old specifications for Tokaji Aszú and Tokaji Eszencia

2012

Rich vintage with an extremely hot and dry summer and a very early ripening. The start of the development of the noble rot was slow, but the very humid October resulted a very intense and widespread botrytisation. We obtained very elegant and aromatic wines (peach aroma dominates) with lower acidity than usual.



2004

A late ripening vintage. The cool and damp season delayed ripening and prolonged the harvest thus making the number of pickings and their timing crucially important. There was plenty of Botrytis, but a small quantity of grapes. The wines have citrusy, spicy notes, fresh acidity with lighter structure.



2014

After a hot and rainy summer, 2014 was a complex harvest in Tokaj. High humidity caused noble rot to start on nearly all the berries quite early. It required a lot of very careful selection. The overall volume is low, but from that the proportion of aszú wines is high. 2014 wines are refreshing with higher acidity than usually, but with a certain weight on the palate.



2017

A great vintage that 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.



2019

After a cold winter, spring arrived early. It was followed by a cool and rainy May, a hot June and quite changeable weather in July and August. This has resulted in an early ripening. The autumnal weather was ideal for the development of botrytised grapes: a warm September with regular rainfall gave way to a very hot Indian summer in October resulting in abundant and perfectly botrytised grapes.



2013

Long winter, late bud break and flowering, hot summer followed by a cooler and rainy September. The grapes started to ripen late and we had to wait for the appearance of the botrytis. From the end of September, the botrytis developed continuously on the grapes and brought plenty of great quality and very rich aszú berries.



The Wines

1. BÉRES TOKAJI MAGITA CUVÉE 2019
2. HOLDVÖLGY ELOQUENCE 2012
3. ROYAL TOKAJI BLUE LABEL TOKAJI ASZÚ 5 PUTTONYOS 2017
4. DISZNÓKŐ TOKAJI ASZÚ 5 PUTTONYOS 2014
5. PATRICIUS TOKAJI 6 PUTTONYOS ASZÚ 2017
6. TOKAJ-HÉTSZŐLŐ TOKAJI ASZÚ 6 PUTTONYOS 2004
7. GRAND TOKAJ ESZENCIA 2013



BÉRES VINEYARDS AND WINERY

OWNER: BÉRES FAMILY
YEAR OF FOUNDATION: 2002



• BÉRES TOKAJI MAGITA CUVÉE 2019



- Grape varieties: 47% Furmint, 29% Hárslevelű, 24% Sárgamuskotály
- Ageing: following fermentation, 2 months in oak barrels
- Alcohol: 11.77%
- Residual sugar: 103 g/l
- Total acidity: 6.5 g/l
- Size of bottle: 0.375 l



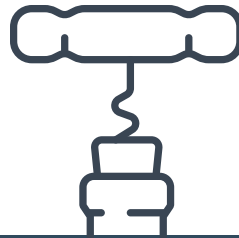
HOLDVÖLGY

OWNER: PASCAL DEMKÓ
YEAR OF FOUNDATION: 2004



HOLDVÖLGY ELOQUENCE 2012

- Grape varieties: 70% Furmint, 30% Hárslevelű
- Ageing: one year in Hungarian and French oak
- Alcohol: 12%
- Residual sugar: 151 g/l
- Total acidity: 7 g/l
- Size of bottle: 0,5 l





ROYAL TOKAJI

ESTATE MANAGER: ZOLTÁN KOVÁCS
YEAR OF FOUNDATION: 1990



ROYAL TOKAJI BLUE LABEL TOKAJI ASZÚ 5 PUTTONYOS 2017

- Grape varieties: Furmint, Hárslevelű
- Ageing: in 300 and 500 l Hungarian oak casks for over 2 years
- Alcohol: 11%
- Residual sugar: 158 g/l
- Total acidity: 8 g/l
- Size of bottle: 0.5 l



DISZNÓKŐ

OWNER: AXA MILLÉSIMES SAS
ESTATE MANAGER: LÁSZLÓ MÉSZÁROS
YEAR OF FOUNDATION: 1992



DISZNÓKŐ TOKAJI ASZÚ 5 PUTTONYOS 2014

- Grape varieties: 50% Furmint, 50% Hárslevelű
- Ageing: 18 months in oak barrels of 225 litres
- Alcohol: 12%
- Residual sugar: 156 g/l
- Total acidity: 9 g/l
- Size of bottle: 0.5 l





PATRICIUS

OWNER: BDPST LTD.
ESTATE MANAGER: PÉTER MOLNÁR PHD
YEAR OF FOUNDATION: 2000



PATRICIUS TOKAJI 6 PUTTONYOS ASZÚ 2017



- Grape variety: Furmint
- Ageing: in 220 l oak barrels for 2.5 years
- Alcohol: 10.5%
- Residual sugar: 212 g/l
- Total acidity: 9 g/l
- Size of bottle: 0.5 l



TOKAJ-HÉTSZŐLŐ ORGANIC VINEYARDS



OWNER: MICHEL REYBIER
ESTATE MANAGER: GERGELY MAKAI
YEAR OF FOUNDATION: 1991



HÉTSZŐLŐ TOKAJI ASZÚ 6 PUTTONYOS 2004

- Grape variety: 100% Furmint
- Ageing: 2,5 years in barrels
- Alcohol: 11%
- Residual sugar: 170 g/l
- Total acidity: 9 g/l
- Size of bottle: 0.5 l





GRAND TOKAJ

OWNER: TOKAJ HEGYALJA UNIVERSITY
ESTATE MANAGER: KÁROLY ÁTS
YEAR OF FOUNDATION: 2013



- GRAND TOKAJ ESZENCIA 2013



- Grape varieties: Furmint, Kabar, Hárslevelű, Zéta, Kövérszőlő, Muscat Blanc
- Ageing: 500 l new Zemplén oak barrels
- Alcohol: 2.7%
- Residual sugar: 520 g/l
- Total acidity: 11.5 g/l
- Size of bottle: 0.375 l



Thank you for your
attention!



 WINES OF HUNGARY



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