



HÉTSZŐLŐ TOKAJI ESZENCIA 2010

This is the very top category of Tokaj specialties. For this “wine” we only use aszú berries (shriveled berries covered with the noble rot, called botrytis cinerea). After leaving these berries in a stainless steel tank for about a few days we obtain the pure juice, the essence of them. We put the eszencia into big glass balloons for long fermentation where it gains a low alcohol content, not more than 6%. This “wine” comes from the Tokaj-Hétszőlő Imperial Estate which derives from the Hétszőlő Single Vineyard from 1502 when 7 parcels of land based on loess soil were assembled.

“We do believe that with organic approach we can protect the vitality of the vines and so have better quality now and in the future. In order to be able to communicate this philosophy we only use our own grapes to create the Hétszőlő wines.” (Gergely Makai, technical director)

Grape variety	Furmint 100%
Vineyard	Hétszőlő and Nagyszőlő single vineyards
Soil	Thick loess soil with more complex volcanic subsoil
Age of vines	15-20 year-old vines
Vine density	5500-6000 vines / hectare
Wine making	Self-pressed botrytised berries
Aging potential	40 + years

Vintage

2010 was a generally cold and rainy vintage. Only those winemakers could manage to harvest healthy grapes who treated their plants well and had luck too. Although it was a difficult year, at Hétszőlő we had a strong botrytization in October on the well matured berries. This gave us at the end an extreme volume and quality of the aszú berries with high and elegant sugar and acidity.

Analytics	alcohol :	3,6 % vol.
	acidity:	12,6 g/l
	sugar:	417 g/l (residual sugar)
	bottle size:	0,375 liter

Tasting notes

Very rich in nose with notes of dried apricot, tropical fruits and minerality, honey, orange peel, citrus. This extremely complex nose is followed by a miracle on palate. The very high sugar is supported by high and good acidity. Rich and complex.

Food recommendation

You may keep it for long years or you can already enjoy it as a dessert at the end of your meal. Serve this noble specialty only for those who really appreciate it!

Temperature for consumption	12-14C°
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