



TOKAJ-HÉTSZŐLŐ

Vineyard

HÉTSZŐLŐ TOKAJI ESSENCIA 2001

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 essencia 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	Mostly Hétszőlő single vineyard, south faced
Soil	Thick loess soil with more complex volcanic subsoil
Yield	5-10 hl/hectare
Age of vines	5-8 year-old vines
Vine density	5500-6000 vines / hectare
Wine making	Self-pressed botrytised berries
Aging potential	40 + years

Vintage

Although generally 2001 was a colder year with some more rain than usual but on our vineyards we had the chance to collect very good quality aszú berries at the end of October and in November.

Analytics	alcohol :	5,9 % vol.
	acidity:	8,0 g/l
	sugar:	402 g/l (residual sugar)
	bottle size:	0,375 liter

Tasting notes

Very rich in nose with notes of dried apricot, chocolate, honey, walnut, figs, orange peel and some caramel too. Extremely complex nose which is followed by a miracle on palate. Still vivid, lots of dried fruits, chocolate, caramel. It is very smooth and creamy and has an oily complex body too.

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 deserve and appreciate it!

Temperature for consumption	12-14C°
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