

Chapter 24
Tokaj

<p>CLIMATE AND GRAPE VARIETIES</p>	<ul style="list-style-type: none"> ● Climate: Moderate ● Best vineyards = hillside slopes/S-facing aspect ● Rivers: Bodrog/Tisza (and tributaries) - help conditions for Noble Rot ● NE Hungary - foothills of Carpathian Mountains <p>White varieties (often blended)</p> <p>Furmint</p> <ul style="list-style-type: none"> ❖ Most planted ❖ Concentrated/high acid. Apple (young) → nuts/honey (age) ❖ Dry or Sweet (Aszú) wines <p>Hárslevelu</p> <ul style="list-style-type: none"> ❖ <i>Late ripening</i> - adds perfume to blend <p>Sárga Mustotály</p> <ul style="list-style-type: none"> ❖ Adds aromatic qualities
<p>WINE STYLES</p>	<ul style="list-style-type: none"> ● Dry (75cl) or sweet (50cl) ● Different styles each vintage. Grapes - 3 different categories for harvest: <ul style="list-style-type: none"> ○ Aszú = rotten grapes individually picked ○ Non affected NR bunches collected separately ○ Szamorodni ('as it comes') = bunches partially affected by Noble Rot <p style="text-align: center;">Dry wines</p> <p>Dry wines without Botrytis</p> <ul style="list-style-type: none"> ● Often made from Furmint ● Made in years where low/no NR ● Simple unoaked → concentrated/age worthy (ferm/mat - new oak) <p>Tokaji Szamorodni</p> <ul style="list-style-type: none"> ● Szamorodni harvested grapes - can be dry (száraz) or sweet (édes) <ul style="list-style-type: none"> ○ Dry (száraz) = NR character. 1 year ageing in cask/2 years old before release. Cask not full - flor-like yeast forms. Sim to Fino Sherry. ○ Sweet (édes) = No yeast, full cask, less-oxidative

	Sweet wines
	<p>Aszú wines</p> <ul style="list-style-type: none"> ● Tokaji Aszú, WM; <ul style="list-style-type: none"> ○ Base wine = healthy grapes. Before, during or after ferm, Aszú berries are macerated in the base wine (for 12-60 hours). Berries uncrushed to avoid bitter flavours. Pressed + matured in oak. ○ Number of Aszú berries = sweetness (Puttonyos) ○ Deep amber/high acid/intense aroma/orange peel/apricot/honey (more intense as more sweet) <p>Tokaji Eszencia (Essence, or Nectar)</p> <ul style="list-style-type: none"> ● V rare - made just with free-run juice of aszú berries. So sweet = years to ferment. ● Low alcohol (<5%) - 450g/L = legal min residual sugar ● High acid/very concentrated ● Can age for up to a century (+) <p>Modern style sweet wines ('Late harvest')</p> <ul style="list-style-type: none"> ● Some NR - produced by fermenting Botrytised grapes (like Sauternes). Matures less time than Aszú wines. Labelled 'late harvest.

Tokaji Sweet Wines Laws

Traditional laws (up to + including 2012) vs proposed laws

<p>Traditional laws</p> <ul style="list-style-type: none"> ● Min Tokaji Aszu residual sugar = 60 g/L <ul style="list-style-type: none"> ○ 3-6 pottonyos scale ● Min 24 months in oak ● Released January 4th year after harvest ● Sweetest = Tokaji Eszencia - min 180 g/L residual sugar 	<p>2013 laws</p> <ul style="list-style-type: none"> ● Min Tokaji Aszu residual sugar = 120 g/L (traditionally 5 pottonyos) <ul style="list-style-type: none"> ○ Under this = 'late harvest' or 'Tokaji Szamorodni' (depending on how its made) ● Asu Eszencia = labelling term abolished ● Tokaji Eszencia = allowed = wines made from free-run juice of Aszu berries ● Shorter min ageing = 18 months in oak + released January 3rd year after harvest
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