



TOKAJI

www.crownestates-tokaji.com

Crown Estates of Hungary, formerly the Tokaji Kereskedőház Rt, is the only major wine company in the region that is in 100% Hungarian ownership. The company owns 80 hectares of vineyard which include the former Royal Estate 'Great First Growth' Szarvas, Király in Mád, and Szentvér in Tolcsva, whose brown forest soils produce wines with high acid and extract which can be kept without deterioration for many years.



The Company makes Sweet Aszú wines which are made using winemaking techniques dating back to the 1630's. A base wine is made in September from sound grapes. From mid October raisin-like, sugar rich Aszú grapes are hand picked into 'puttony' tubs and are lightly crushed. 3, 4, 5 or 6 'puttony' (25 kg) of Aszú grapes are then added per 136 litres of base wine which then undergoes a maceration and second fermentation. The wine is then aged in small oak barrels for a minimum of 4 years and a further 9 months in bottle before release. Aszú Wines are delicious drunk on their own, with nuts, foie gras, blue cheese or most desserts - particularly 'tarte tatin' or pear or almond tart.

Also available on an ex cellar basis are an extensive range of dry, sweet and late harvest wines from the traditional grape varieties of the area - Furmint, Harslevelu and Muskatoly. Prices on application.

3 puttonyos 2000



Varietal: Furmint - Harslevelu
Alcohol: 13.5%
Total Acidity: 8.6 g/l
Residual Sugar: 86 g/l

TASTING NOTE: The millennium's first vintage was an excellent one with a damp then warm autumn creating ideal conditions for gaining botrytis on grapes with high sugar content. It is regarded as one of the best vintages from recent years, including the much-prized 1972 and may even be on a par with the famed comet year of 1811.

The wine is elegant and has an open nose of flowers and honeyed dried fruits such as apricot. On the palate there are hints of chocolate, quince jelly and toasted hazelnuts. Fresh, lively acidity and good length. Drinking beautifully.

4 puttonyos 2003



Varietal: Furmint - Harslevelu
Alcohol: 11.5%
Total acidity: 6.9 g/l
Residual sugar: 98.20 g/l

TASTING NOTE: A long cold winter delayed budding until the end of April but a hot, dry summer resulted in an early start to a drawn out harvest which lasted until mid November and finally delivered perfect aszú berries. Bright amber colour. A rich yet delicate wine with a huge peachy rich nose, with apricots, prunes and orange peel undertones. Ripe and complex with impressive clarity, the dried fruit character is balanced with firm acidity and a long finish.

5 puttonyos 2002



Varietal: Furmint - Harslevelu
Alcohol: 10.0%
Total acidity: 9.1 g/l
Residual Sugar: 153 g/l

TASTING NOTE: Rains in September enhanced the development of botrytis in what otherwise would have been a low yielding year for aszú berries, producing wines with length, concentration and balance. Yellow gold. Youthful and exuberant nose of Seville orange and marmalade with layers of citrus, lime and honeyed fruit and flowers. Searing acidity underlying the intense flavours on the palate. Will continue to develop well over coming years. International Wine & Spirit Competition 2008 Silver Medal.

6 puttonyos 2000



Varietal: Furmint - Harslevelu
Alcohol: 10.0%
Total acidity: 8.9 g/l
Residual Sugar: 160 g/l

TASTING NOTE: Profiting from the same ideal growing conditions as the 3 puttonyos, the wine is deep yellow gold with an intense nose with impressive perfume and richness, with elements of brown sugar, caramel and apples. Huge caramel richness and sugar shows through on the on the palate with mouthfilling ripeness and intensity. Very long indeed with tremendous focus and clean acidity.

The production of Aszúessencia wines is limited to very small quantities and only in exceptional years. Its sugar content and sugar free extract content surpass those of 6 puttony aszú wines. Maturation traditionally takes place in wooden casks for at least 5 and sometimes up to 15 years, followed by a further 5 years in bottle.

Aszú Essencia 2003



Varietal: Furmint - Harslevelu
 Alcohol: 10.5%
 Total acidity: 9.2 g/l
 Residual Sugar: 176 g/l

TASTING NOTE: This rare nectar is still in its cradle. Amber in colour with a bright, ripe barley sugar nose. A huge palate structure with pure sugars and refreshing citrus zest. Its richness, acidity and high extract all ensure it has the ingredients to improve in bottle over many years to come. Already the wine shows a balance and equilibrium allowing it to be enjoyed now, but the patient will reap their reward!

SZARVAS “GREAT FIRST GROWTH” SINGLE VINEYARD

The Szarvas vineyard is a 40ha Estate with south facing deep loess soils and was formerly part of the Austro-Hungarian Royal Estates. Designated as one of the two “Great First Growth” Vineyards in 1737, it is an outstanding site for late harvested Aszú berries.

Szarvas 6 puttonyos 1994



Varietal: Furmint - Harslevelu
 Alcohol: 12.5%
 Total Acidity: 7.6 g/l
 Residual sugar: 182.6 g/l

TASTING NOTE: The 1994 harvest yielded a good quality, ripe vintage with low volumes. Amber colour. Intense, almost cold tea nose over very ripe prunes and concentrated golden syrup. Zesty tangerine fruit leaps out of the glass. Huge complexity and length, with almost citric balancing acidity at the back of the palate.

Szarvas Aszú Essencia 1993



Varietal: Furmint - Harslevelu
 Alcohol: 10.8 g/l
 Total acidity: 7.75 g/l
 Residual Sugar: 197 g/l

TASTING NOTE: In Szarvas 1993 was the most successful Aszú vintage both for quality and quantity since the legendary 1972, rated the best of the 20th century. Amber green colour. Heavy smoky botrytis nose with elements of sun dried grapes. Immense sweetness on the palate with toasted sugar characters, tight and structured.

MUSEUM CELLARS RARE RELEASE COLLECTION

Crown Estate's Museum Cellar is regarded as one of Hungary's national treasures holding examples of wine back to the 1630s. The "museum" wines are high puttony wines from exceptionally good vintages selected for storage in bottle where they will continue to evolve over many years. These wines are amongst the most complicated and expensive to make and we are fortunate to have access to some which are periodically released for sale.

Tokaji Aszú 5 puttonyos 1972



Varietal: Furmint - Harslevelu
 Alcohol: 12.0%
 Total Acidity: 7.15 g/l
 Residual sugar: 182 g/l.

TASTING NOTE: 1972 is regarded as the vintage of the 20th century. The vivacity of this thirty year old wine is outstanding and it will continue to improve in bottle for many years. Classic burnt marmalade and barley sugar nose. Honeyed full rich complex sweetness with great viscosity. The harmony of acidity, richness, extract and secondary flavours makes this an unforgettable wine.

Aszú Essencia 1972



Varietal: Furmint, Harslevelu
 Alcohol: 12.5%
 Total Acidity: 7.5 g/l
 Residual Sugar: 189 g/l

TASTING NOTE: Aszúessencia wines can only be produced in outstanding years (see Szarvas 1993 Aszúessencia above). Mid amber. Quite pale. Bright, very ripe intense barley sugar nose. Displaying remarkable power and ripeness of fruit. Huge palate structure with pure sugars and very high, refreshing lime zest acidity. Amazing tension between sweetness and acids. Long, fine finish. Will still mature.

Aszú Essencia 1940



Varietal: Furmint - Harslevelu
 Alcohol: 12.53%
 Total Acidity: 7.6 g/l
 Residual Sugar: 176 g/l.

TASTING NOTE: Although not a good year for the entire region, with below average temperature and sun, this fine wine was probably produced from Szarvas grapes which has superior quality Aszú berries in most years. Deep amber, reddish tinge. Hazelnut notes, rounded, full, rich syrup and nectar on the palate. Balance in bouquet and flavour corresponding to its age.

Aszú 6 puttonyos Muskotaly 1956



Varietal: Base wine has Muscat blended with standard Furmint and Harslevelu Aszú grapes.
 Alcohol: 11.5%
 Total Acidity: 9.1 g/l
 Residual Sugar: 176 g/l.

TASTING NOTE: 1956 had a growing season with average temperatures but a relatively dry autumn with lots of sun helped the grape ripen to produce an excellent Aszú vintage.