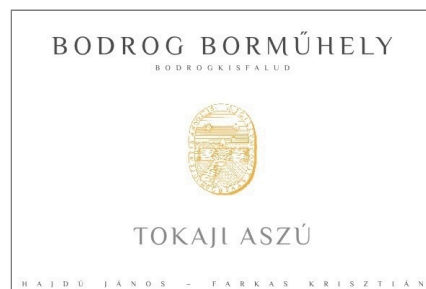


2019 Bodrog Borműhely Tokaji Aszú 6 Puttonyos

Tokaj, Hungary

In North-Eastern Hungary, Tokaji - Hegyalja warranted the world's first appellation system over 100 years before Bordeaux. For nearly 400 years, it has served as a diplomatic tool to court foreign powers, inspired countless artists and philosophers, and has become so ingrained in Hungarian identity that it's part of their National Anthem. One of the key features of life and history in the region is the Bodrog River. It runs from the village of Sárospatak in the north east all the way down to Tokaj Hill in the south. The name „Bodrog” dates back to the first Magyar conquest and the very first kings of Hungary. It's also responsible for the moisture that along with a unique confluence of grapes and terroir, makes Botrytis so prevalent. Today, only 20+ years after the re-establishment of private and family wineries, Hungary is in the midst of a wine renaissance.

Bodrog Borműhely, or “Bodrog wine(bor) workshop” started by János Hajduz and Krisztián Farkas is emblematic of this new era. By maintaining tiny parcels of vineyards in historically great sites they are making pure, modern, yet classically inspired dry wines. Knowing when to pick and where, avoiding Botrytis, and then fermenting with native yeasts in local oak barrel are the means to this end.



VINEYARDS

The Halas (Fish) vineyard is just southwest of Lapis near the town of Bodrogkeresztúr. The vineyard is covered with a thick layer of Nyírok — a rich reddish clay unique to Tokaji over a base of hardened rhyolite (volcanic) rock. The microclimate is relatively warm compared to other parts of the appellation, but the vines are 40-50 years old and well adjusted. In addition to Furmint, there is also a small plot of Pinot Noir which will soon be ready to make wine for the very first time. The Lapis Vineyard is near the town of Bodrogkeresztúr and looks down onto the Bodrog River and its floodplains. Despite being near to all of this moisture, Botrytis only hits certain parts of the vineyard. The 0.7 ha that they farm is 155m up and in a breezy spot making dry wines possible. The soil is a mixture of rhyolite with strong brown clay soil and tufa. If there were to be reclassification of the Tokaji vineyards, this would be a strong contender for a Great Growth.

WINE MAKING

All wines are hand picked and sorted in the vineyard and then again in the winery. After settling for at least a day after crush, wines are barreled down into local Szerednye Oak Barrels (3-4 years old) and left to ferment on their own yeasts. The Dry Tokaj is 100% stainless steel. After regular batonnage, full malolactic fermentation and 9 months of aging sur lie, all wines are gently filtered and sulfured before bottling.

NOTES & PAIRINGS

This is perhaps the most high octane Aszú we've ever brought in from Bodrog Borműhely. When you consider that the top vintage of Château d'Yquem was arguably the 1945 vintage at 164 grams per liter of residual sugar, this 2019 comes in around 55 grams per liter higher. Their Aszú winemaking is also geared towards freshness and utilizes some interesting techniques. They add the individually picked Aszú berries to a 7-8% fermenting base wine (Lapis mostly) for 6-8 hours of maceration. Another trick is making a little Fordítás to be blended in later to help stabilize. Fordítás is an older, less common style in Tokaj that consists of pouring fresh wine over already pressed Aszú and essentially creating a secondary Aszú. It's usually much lighter but also usually with 15-16% alcohol and only 30-50 g/l residual sugar. They blend these two together, age between 12-18 months in barrel and out comes an impossibly naturally sweet, high acid, aromatic and structured wine.



ANALYTICS & PRONUNCIATION

APPELLATION: Tokaj (Toke-Eye)

GRAPE COMPOSITION: Blend of Furmint and Hárslevelű

CLIMATE: Cool Continental

SOILS: Volcanic rhyolite with a heavy layer of nyírok (red clay)

EXPOSURE: Southern

MACERATION & AGING: Individually picked Aszú berries added to a 7-8% fermenting base wine (Lapis mostly) for 6-8 hours of maceration. Aged between 12-18 months in barrel

ALCOHOL: 10.1%

RESIDUAL SUGAR: 219 g/l

ACIDITY: 7.82 g/l

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