

Hétszőlő Aszú 5 Puttonyos Tokaji by Cos d'Estournel 2010

CSPC# 802045

500mlx6

10.5% alc./vol.

Grape Variety

100% Furmint

Appellation

Tokaji, Hungary

Classification

Premier Cru

Website

<http://tokajhetszolo.com/en>

General Info

Hungary is a country not always readily associated with wines and viticulture, and yet this central European country has one of the most unique and important wine cultures in the Old World. The regions around Lake Balaton produce many of the most elegant and flavorful white wines to be found anywhere, characterized by their slight sweetness and flavors of elderflower and gooseberry. However, it is the historic Tokaj region which really shines as Hungary's premier wine producing area, as this is the home to the 'noble rot' wines which carry such interesting and unique flavors and aromas, adored by serious wine lovers worldwide and influencing vintners across the globe. Tokaji wines tend to be slightly viscous, and packed full of surprising notes of marzipan, dried apricot and candied peel, and are a great example of Hungary's exciting wine culture and history.

In 1502, the Garai family assembled seven parcels of land which became the Tokaj Hétszőlő estate. Later, it was acquired by a series of prestigious owners, including Gáspár Károli (translator of the Bible), followed by Gábor Bethlen, Prince of Transylvania, the Rákóczi family, and finally the royal Habsburg family. Between the two World Wars, the land was entirely replanted to establish an exceptional domain, but the property deteriorated in the 1950s. These were black years for this yellow diamond. In 1991, the estate was rediscovered by the French company Grands Millésimes de France and underwent a renaissance. The vineyards, chai and cellar were modernized, and the domain was expanded with the acquisition of the prestigious Rákóczi cellar and the Rákóczi-Dessewffy castle.

In 2009, Michel Reybier became the new owner of this historic winery, which joins the list of exceptional estates in the Michel Reybier collection: Chateau Cos d'Estournel producing a Saint-Estèphe Grand Cru Classé and the Médoc AOC Chateau Marbuzet and Goulée vineyards.

Vintage

The year started with a cool spring. Flowering was in optimum conditions, but summer brought a lot of rain. A lot of rain and less than average sunshine resulted in high, crunchy acids. These acids give high ripening potential. Many people in the wine region had no Aszú. The year 2010 also proved the excellence of the Tokaj-Hétszőlő Estate in cooler, harder times as we ended the year with a wonderful Aszú crop and became one of the richest, most extraordinary years in 2010.

Vineyards

Best known for lusciously sweet dessert wines but home to many distinctive dry whites and reds, Hungary is an exciting country at the crossroads of tradition and innovation. Mostly flat with a continental climate, Hungary is almost perfectly bisected by the Danube River (known here as the Duna), and contains Central Europe's largest lake, Balaton. Soil types vary throughout the country but some of the best vines, particularly in Tokaji, are planted on mineral-rich volcanic soil.

The volcanic base is covered here by a particularly thick loess layer and the southern exposure of the hillside provides optimum sunlight for the grape. The organic cultivation used in the winery allows for the preservation of the environment and soil and the preservation of the vineyard completely replanted in 1991. The capital is harvested manually throughout the estate.

The Hétszőlő and Nagyszőlő vineyards have been classified as premier growing areas since 1772. Sitting on volcanic rock blanketed with a thick layer of loess, the vineyards cover 55 hectares of the south-facing hillside. The confluence of the Tisza and Bodrog



Vineyards	<p>rivers create an especially favourable climate for the development of Botrytis cinerea, which induces the highly-prized "noble rot". We use organic methods to preserve our soil and care for our vineyards. The majority of vines are the Furmint variety (73%), with lesser amounts of Hárslevelű (18%), Kövérszőlő (5%) and Muscat (2%). Area: The Bald Mountain of Tokaj, Vineyards of Hétszőlő and Nagyszőlő</p> <p>Soil: loess cover, with more complex volcanic subsoil.</p> <p>Yield limit: 20-25 hl / ha; Vine age: 15-20 years; Density: 5500 capital / ha.</p>
Vinification/ Maturation	<p>Tokaj white dessert wines are uniquely made from 100% Furmint grapes at the Tokaj-Hetszolo Estate and are famed throughout the world. The incomparable richness of the Aszu nose comes from the Botrytis cinerea, which considerably increases the sugar content. These overripe grapes lose the water they contain and become dry, or aszú in Hungarian. Aszu grapes are thus harvested as late as possible, by hand, with each person picking 6-8 kilos per day. Wine making: aszú seeds soaked in must, 2 years wooden barrel. Tokaj Hétszőlő Dry Furmint is the freshest and most intense in aroma. Following ten days in stainless steel vats and delicate filtration, it benefits from a short span in bottles. The casks made of oak from the Zemplén Mountains are produced by coopers in the region.</p>
Tasting Notes	<p>Fantastic fruity, lightness, airiness almost. It comes from a rich wine, but thanks to 2010, it has incredible refreshing, vibrant acids. Its aroma and taste include fresh pineapple, citrus, white flowers. A vibrant, vibrant, wonderful Aszú wine.</p>
Serve with	<p>Attractive companion of foie gras or even some spicy oriental food. Goes well with creamy, nutty or fruity desserts, blue cheese.</p>
Production	<p>250 cases made</p>
Cellaring	<p>Drink now through 2029. Shelf life: 35 years +</p>
Scores/Awards	<p>92 points - Neal Martin, Wine Advocate #210 - December 2013 90-92 points - Hétszőlő vertical aszú tasting - June 2016</p>
Reviews	<p><i>"The 2010 Tokaji Aszu 5-Puttonyos had been bottled just a fortnight before I tasted it. Considering the growing season, this has an impressive bouquet with what seems like plenty of Aszu character. The palate is well-balanced with a zesty opening, plenty of Clementine, peach and apricot notes. The acidity is very racy (12.5 grams per liter), that neatly balanced the 152 grams per liter residual sugar. Vibrant and very focused, this could be one of the best Aszu wines in what was a difficult vintage. It will be not be commercialized for several years but watch out for this when eventually released. Hetszolo is one of the oldest estates in Tokaji, having been founded in 1502. The name means "seven vineyards," since it originated so and they were one of the main sources for the famous ancient Tokaji's of the Royal Imperial Estate. This was mainly because of its propensity to produce a high quantity of high quality botrytized fruit, i.e. Aszu. One need only glance at the vineyard to see why. The 55 hectares of vine are located in a single block on one steep south-facing incline facing the Great Plain. The soil is different from the volcanic earth around Mad. Here it is mainly loess, approximately 15 centimeters deep at the bottom and becoming shallower toward the top at around 310 meters altitude. The vineyard is populated by around 80% Furmint, with Harslevelu planted at the bottom of the hill, since it needs more water. Unfortunately, all the vines were grubbed up after World War II, and so in 1991 they inaugurated a ten-year re-planting program. In 2008, the estate was acquired by the Reybier family, proprietors of Chateau Cos d'Estournel. "We produce more perfumed, elegant wines," their winemaker informed me. "They tend to be lighter style, sometimes with a little less acidity." The focus here is squarely upon Aszu 5-Puttonyos wines. What is slightly different here is that the Aszu berries are added before the fermentation has started, followed by a maceration of around 12 hours to one day. "We think this is the most gentle way to do the maceration and preserve the primary aromas. It enhances the elegance of the loess soils. We have to be careful with oxidation due to the longer maceration time."</i></p> <p>- NM, Wine Advocate</p> <p><i>"Stone and mineral dominate on the nose with peach, citrus, sweet spice, a touch of honey and some vegetal notes. Flavours of crisp, zesty citrus fruit and peach, underpinned with sweet honey. A long citrus finish with a touch of saltiness and butterscotch. Acidity piercingly high. Poor year producing wines with high acidity. Not much aszú was made."</i></p> <p>- http://www.winesofa.eu/articles/hetszolo-vertical-aszu-tasting</p>
