



# Eszencia 2005

## Tokaji

### ESTATE

Tokaj is thought to be the first vineyard region in the world to have adopted a classification system and, incredibly, the entire Disznókő estate was classified as a first growth property in 1772 at the time of the initial classification by royal decree.

### WINE

The memory of the vintage – a legendary wine of Tokaj. Eszencia is a free-flowing nectar pressed from aszú berries under their own weight. A unique nectar that is mentioned in the Hungarian national anthem. Eszencia was even historically sold in pharmacies due to its beneficial health effects.

### VINEYARD

*Vineyard Work:* Disznókő is one of the only estates in the Tokaj Wine Region to be one single tract of land. 104 hectares (256 acres) of vines set in 150 hectares (370 acres). Moreover, this is one of the few Tokaj wineries set in its vineyard. And every Disznókő wine comes from this vineyard.

*Farming:* These vineyards are farmed sustainably.

### WINEMAKING

Individually selected aszú berries are stored in vats until the harvest is completed. They make several selections for the aszú berries, and for practical reasons they make the skin contact when all aszú berries have been harvested. Catching every drop of the Eszencia, an elixir pressed by its own weight only, with 600–900g of sugar per liter. The Eszencia is then stored in demijohns (glass containers). The lighter Eszencia is added to the Aszú wines at the end of fermentation. The rest of this nectar will be kept for years and bottled individually if the quality is unique.

### TASTING NOTE

Deep amber to almost black. Aromas of orange, quince jelly and tea leaf intermingle with dried fruits and spices. Unbelievably unctuous. Almost no alcohol, the Disznókő Tokaji Eszencia follows a subtle progression from syrup to incredible length with a dash of exciting acidity. An elixir for body and soul.