



Dear winefriend

Summer in the northern hemisphere is over, and my experience tells me, the desire for Tokaji comes with the autumn, then increasing towards winter. Find in this newsletter, beneath valuable information and background stories as always, exclusive bonus codes, more then ever. Even one for the second oldest Tokaji bottle my cellar ever has seen (1827 was the oldest ...). All bonus codes are valid until 30 September 2012. Enjoy the Newsletter!

yours

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INTERVIEW: Three questions to ...



... Vince Gergely, from the Úri Borok Winery

Mr Gergely, Robert Parker considers Úri Borok to be one of the three outstanding producers of Tokaj, in his Wine Buyer's Guide. While Szepsy and Royal Tokaji wines can be found in high street wine shops all over the globe, your wines are really hard to find in Western Europe and overseas. How comes?

We are a small family company, we have much less name recognition than Mr Szepsy, or Royal Tokaji, which has the support and connections of co-founder Hugh Johnson. We do not make wines in every year, only in the outstanding years, so our productivity is very low. Of course, we are trying to build connections with more merchants, or with an investor who has more experience in sales than I do - I am much better in winemaking ...

Your Essencias have a very high residual sugar level, the 2000 reached almost 800 g/l. How do you manage to extract such high concentration out of noble rot dry berries?

The year 2000 was an outstanding sugar-rich year, that is why it was possible to make an Essencia with this high sugar level. I do not make Aszú wine or Essencia in every year when we have aszú berries on the vine, we make them only in the good and excellent years. The high quality of our vineyards, especially Szt. Tamás, and the just mentioned wine-producing philosophy guarantee the high quality not only of the Essencia, but also the other wines.

Famous vineyards Part 5: Király-Mály



In the last issue you learned about the famous Király-hegy of Mád. In the region there are several vineyards which have Király (=King) in their name, outstanding growths formerly owned by the Royals. Today you learn about the "Király-Mály" ("Warm Side of King-hill) of Tarcal. The vineyards in the Tarcal area are scattered around on the south-west slopes of the Kopasz hill (which has the town Tokaj on its eastern side), and are characterized by exquisite location and lossy soils that yield grapes of which wines of a lighter character and scent are made. It is important to note that the growths of Tarcal are close to the rivers Bodrog and Tisza, therefore the impact of the rivers can be felt directly. Király-Mály was mentioned First Class in all important

What does the name **Úri Borok** stands for? Is it true that there was a winery of the same name in **Mád** before the **World War II**?

In 1912 a company called Magyar Úri Borok was founded in Mád and became very famous. They were one of the leading producers in that era and were growing grapes and making wine all on their own property, which was not standard at that time. Also, they produced a complete variety of Tokaji Wines in a time when it was a much harder task to bottle and sell the wines. Magyar Úri Borok was purveyor of the Imperial Court in Vienna.

Thank you Mr Gergely.

Follow Mr Gergely to his cellar, in this small video (it is in Hungarian only, but images speak for themselves ...

{L href=[http://tudositok.hu/240/video/Uri_Borok_Pinceszete_Mad descr=](http://tudositok.hu/240/video/Uri_Borok_Pinceszete_Mad_descr=)}



Get a 20% discount on Vince Gergely's legendary 2000 Essencia. Enter the bonus code: **IBRWOHXD**

with bonus code: 620 €

[The 2000 Essencia, with over 800 g/l residual sugar content »](#)

Historic Tokaji. Part 5

Without any doubts, Britain's oldest wine merchant Berry Brothers (est. 1698) plays a central role when it is about rebuilding the reputation of Tokaji in the West, and especially in England, after the phylloxera caused a downturn in Tokaj Hegyalja..

Berry Bros. was very active in the 1930s in exploring hidden treasures in the cellars of the Tokaji region, which were formerly owned by famous noble families. They found precious Essencia and Aszú wines, some of them 100 years and older at that time. The bottle labels have been designed with a lot of affection and attention to details, showing the crest of the family the wine came from, and having some facts and background info added. All those Berry Bros. bottlings are highly sought after collectibles nowadays. One Berry Bros. Tokay Essence vintage 1834 sold for notable 5750 EUR at a Christie's auction in 2008 (Amsterdam).

listings in 1798, 1867 and 1950.

For you we have an exclusive 25 EUR discount on the 2000 Király-Mály Essencia from the Kálmán Kovacs Winery. An unfiltered Essencia, pure as it run from the grapes, with around 600 g/l residual sugar content accompanied with remarkable acidity.

Enter the bonus code **TEREOCHL**.

[Save 25 EUR on 2000 Király-Mály Essencia »](#)



A short reading

from the novel Hungarian Castle by Miss Pardoe

Having carefully detailed his plans and prospects, and combated the objections of his friend, who strenuously urged a change of purpose, the General next made the tour of his out-lying picquets with his anxious companion, and ascertained that every sentinel



1889 Tokay Essence
from the Estate of
Count Esterhazy

1876 Tokay Essence
from the Estate of
Baron Dalwigk

1914 Tokay Essence
from the Estate of
Baron Maillot

The Berry Brothers Essence vintage 1891, was featured in the 2008 movie *Dean Spanley* (although labeled in the 1930s, while the action of the movie is set in Edwardian England in the early 1900s).



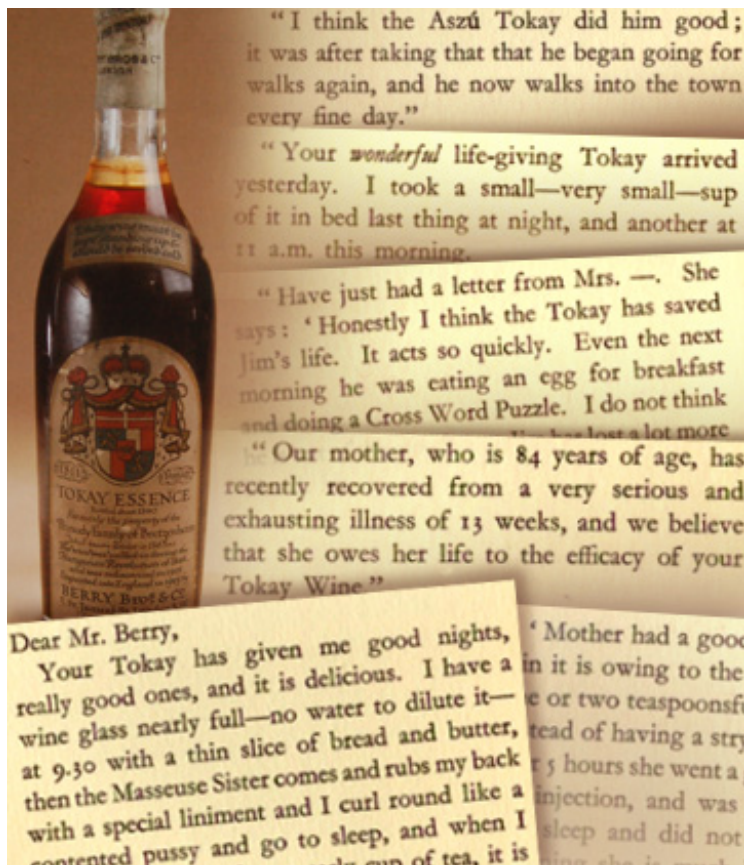
Another bottle, the Berry Bros. Tokay Essence from the comet year 1811 (see below) made it into the *Legend Wines* book: This Essencia from the vineyards of the Princely House of Bretzenheim (which became extinct in 1863) was walled during the Hungarian Revolution in 1849, and discovered in 1925. A bibliophilic collector's item became the brochure "Tokay", released by Berry Bros. in 1933, which is a collection of fascinating extracts from letters received by Berry Bros. extolling the delights and medicinal benefits of Tokay Essence. Here are some examples:

was at his post, and that no event had taken place during the day which could induce a change of measures ; and thus assured, he returned to his tent, where he pledged Eckstein in a cup of **amber-coloured Tokay** ; and having repeated his wishes and precautions, he ultimately wrung the hand of his friend; and recommending to him above all things discretion and secrecy, he prepared for his adventure.

...
Not a word had passed the lips of the wretched girl since she had invoked a blessing on her mother in the sacredness of her own chamber; and as she sat beside the colossal Lord of the Lion Rock, who, sheathed in steel, and draining deep draughts of **Tokayer** and Cyprus wine, was rapidly forgetting the errand which had brought him to Budethin on that particular occasion ...

...
She accordingly begged her for the first time to remain when, her duties accomplished, she was about to retire from the apartment; and having regaled her with a cup of **Tokayer wine** which had long stood untouched upon her buffet, she drew towards her a ponderous workstand, with which she affected to be employed, and encouraged the old woman to converse.

...
We had passed a glorious



Three extremely rare historic Berry Bros. Tokaji bottles are waiting for a new appreciating owner, in our online shop. The bottles will be reserved for newsletter subscribers until 20 Sep ... with an exclusive discount of 10%. Here it is:

1841 Tokaji Aszú 5 puttonyos

From the vineyards of Prince Ferdinand of Bretzenheim. When his father sold the German Imperial town Lindau to Austria in 1803, which led almost into an European war, he received also the counties Régenz and Sárospatak and moved with his family from Germany to the Tokaji region. Like this, the House of Bretzenheim obtained also vineyards and the legendary Rákoczi cellar in Sárospatak. The family extincted in the 1860's.

1750 EUR

For 10% discount enter bonus code: **KSCDYVXC**

1888 Tokay Essence

From the vineyards of Baron Beust. Count Friedrich Ferdinand von Beust (1809-1886) was a Saxon and Austrian statesman, who owned a wine estate in Tállya. He was Minister of Foreign Affairs of the Kingdom Saxony. After the Austro-Prussian War (1866), when the Austrian and Saxon armies were defeated at the Battle of Königsgraetz, he resigned and moved to Austria. There he became Minister of Foreign Affairs as well, later even minister-president, and was elevated from Baron to the peerage of a Count in 1868.

3250 EUR

For 10% discount enter bonus code: **KDLREDNY**

1915 Tokaji Aszú 5 puttonyos

From the Royal vineyards of the Imperial House of Austria.

990 EUR

For 10% discount enter bonus code: **MMHODILC**

[Imperial Tokaji at Tokajneum }>> »](#)

week ; living as hunters should do, upon the produce of our rifles, to which an added zest was given by cool draughts of Heidelshheimer and **Imperial Tokayer** ; and after the fatigue of an expedition in which each had striven to be foremost, the soothing inaction consequent on this species of travelling was by no means unwelcome ...



*Julia Pardoe (1806-1862), an English poet, novelist, historian and traveller, placed the Tokaji Wine in several scenes in her less known novel Hungarian Castle. Commencing author at a very early age, she was a keen observer, and her journeys to the East gave her an accurate and deep knowledge of the peoples and manners of the East. To modern readers she is probably best known for her books on her travels in Turkey, such as *The City of the Sultan* (1836) or *The Beauties of the Bosphorus* (1839).*



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Imprint

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BIC: PBNKDEFF; IBAN: DE78 1001 0010 0670 1831 09

VAT-ID: DE 226 766 701

tax number: 203/247/02033

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