

## Dear winefriend

There is a season, which is particularly suitable for tasting Tokaji, and this season has now begun. Most of us have exquisite dishes served on the table during Christmas time, and one or the other "special" bottle will be brought from the cellar. As always, before holidays, TOKAJNEUM holds back some nice special offers available - for you, or those you wish to please with a nice gift.

We wish you great enjoyment with reading our newsletter, and a merry Christmas,

yours



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## Tasting of old Tokaji in Helsinki

**In June this year, the world's most comprehensive tasting of old Tokaji Wines took place in Finland. The two-day event was organized by the editors of Fine Wine Magazine in cooperation with the Fine Wine Experience. Its director Linden Wilkie had already organized a top-class Tokaji tasting in London in 2006.**



Finland seemed to be an uncharted territory in the Tokaj-map so far, but the enthusiasm and expertise of the organizers Pekka Nuikki and Juha Lihtonen and their team clearly demonstrated that old (and new) Tokaji has its passionate adherents also in Scandinavia.

Over 30 wines were tasted in partly chronological and partly thematic order. There was one bottle from the 18th Century, another two bottles came from the 19th Century, and 11 from the first half of the 20th Century. The main attraction was a bottle from the Royal Saxon Hofkeller in Dresden without vintage indication, but due to the shape of the bottle and historical sources, it dates around 1750. All bottles were from the private collections of the participants.

On both days, the several hours lasting event, which took place in the salon of a very tasteful and spacious private apartment next to the Helsinki harbor included approximately 15 wine lovers, mainly from Finland but also from Sweden and Norway. Perfect accompaniment to the Tokaji wines was provided by Aikasalo Toni with his wonderful culinary creations.

Here are some highlights of the tasting event:

### **around 1750, (Imperial) Tokay from the Royal Saxon Hofkeller in Dresden**

Several of these bottles were auctioned at Christie's some years ago, two of the bottles were tasted in London in 2006. The wine was presented in very good quality with notes of brown sugar, walnuts and roasted almonds. The very long finish was

## 20% discount on Christmas-Specials!

Our Christmas gift for you: 20% discount on selected Tokaji Wines across our range. If you go carefully through our shop, you should pay attention to wines with this gift package icon. Those can be ordered 20 percent cheaper until the end of the year. Applies, as always, as long as stock last. Especially for older bottles, availability is limited. Perhaps, this is an opportunity, to taste one [1963](#)



[Aszúeszencia](#) from the imperial Szarvas dűlő, one of the two "Cru exceptionnel", one [1997 Szepsy Aszú](#), or our new [2000er unfiltered Essencia](#) from Mád's Király Maly - made by Tarcal's winemaker Kalmán Kovács.

[Look now after Christmas-Specials!! »](#)

## Famous vineyards

### Part 3: Betsek



Betsek, also spelled Becsek, is shaped like a crescent moon and faces southeast. Situated to the east of Nylászó and Szt. Tamás in

accompanied by a concise, but not disturbing acid.

#### 1876 Tokay Ausbruch, bottled by Lorenz Reich

The New York-based company of Lorenz Reich was not a producer, but an importer. The company contributed to the fame of Tokaji in the United States. The wine was impressive concentrated with hints of vanilla and marzipan, and reminded of bourbon whiskey. The wine may have been fortified since the bouquet was accompanied by a noticeable alcohol note.

#### 1901 Imperial Tokayer Ausbruch, Brüder Gottdiener, Kistoronya

The Slovakian Kistoronya was still Hungarian territory in 1901. The wine was very intense with all the features of an old Tokay, prunes, apricots, coffee, caramel and bread crust. Nevertheless still fruity with an lively acid.

#### 1904 4 puttonyos Aszú, Lipót Zimmermann & Söhne, Abaúj-Szántó

The exact origin of the wine is still unclear, because the bottle label was pasted over on its bottom with the words "Creszenz von Graf Andrassy Sándor, Bodrogkeresztúr". Frothover murky brown, but very well balanced on the palate. Butter, toffee and tobacco leaves.

#### 1915 4-buttiger Aszú, Royal Hungarian State Wine Cellar (Vintage of His Imperial & Royal Majesty King Charles IV.)

The Habsburgs brought their Tokaji not only directly to the Vienna Hofkeller, they also let Hungarian companies to bottle the Tokaji wines, in this case, at the winery in Budafok in Budapest, which is still operating today. The wine of the last Hungarian king was one of the most elegant of the whole tasting with an intense orange peel aroma.

#### 2000 Essencia, Royal Tokaji Wine Company

100 points by Robert Parker, who has estimated the drinkability window to 1,000 years. The winery, founded in 1990, where Hugh Johnson is also involved, has nothing to do with the winery of the same name from the 1930s.

[This Essencia at Tokajneum](#)

Frank Strzyzewski

*Sincere thanks are given to Mr Strzyzewski for contributing this article.*



Linden Wilkie  
with the "Hofkeller" bottle

the basin of the 1st Growths in Mád, Betsek faces Király - the old Royal Vineyard - and Kövágó. The area where the vineyard is located is typically cold - lower portions of the vineyard have been known to freeze in the spring. The black volcanic topsoil contributes to the mineral and lovely black pepper characters in the wine. Being on the bottom of the valley it is much more "earthy" than the other 1st Growths. The name refers to the Becsk family from Abaújszántó, that gained some regional prominence in the 15th century.

The Royal Tokaji Wine Co. portfolio of growth-selected wines includes also a 6 puttonyos Aszú from the Betsek vineyard, vintage 2005, with 190 g/l residual sugar content.

**Our price: only 69 €**

[Tokaji from the Betsek vineyard »](#)



Where is Oremus?



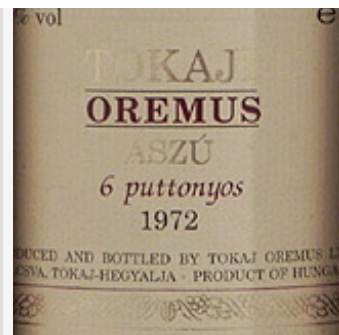


**On 19 October 2010, the German restaurateur and wine journalist Arne Krüger died at the age of 81. He founded the first German gourmet magazine "Der Feinschmecker". Among his legacy was a wine collection with rarities from around the world. To the collection belonged this original bottle of Tokay Ausbruch (the German term for "Tokaji Aszú") from 1876, one of the finest Tokaji vintages of the 19th Century.**

The bottle does not state the producer on the label, which was not unusual in the 19th Century. At this time, when Tokaji was imitated on a grand scale, the reliability of the wine merchant was much more important. Not the Hungarians falsified their wines, but exceedingly the Austrians. With the Austro-Hungarian Compromise of 1867 and the elimination of high tariffs on Tokaji wines, the Hungarian viticulture experienced an upswing. Demand increased as well as the price level, also due to the recognition of Tokaji by the Habsburg imperial family and other European courts. Especially in Vienna, wines from the Lake Neusiedl region were often used and labeled as Tokay Ausbruch. For this reason, Tokaji wines imported by German traders had a much better reputation and offered much more security against falsification.

This bottle of Tokayer Ausbruch has been imported by "Wilhelm Ruthe Weingrosshandlung Wiesbaden", once a renowned trading house in the German Rheingau. As official "Prussian Royal purveyor of the court" it supplied the wines even to the Berlin court. Wilhelm Ruthe wrote several books on wine. Above all, he made himself a name as tenant of the spa hotel "Kurhaus Wiesbaden", where he had gathered a legendary wine bottle museum. Most bottles got lost during the Second World War, remaining stocks came under the hammer on an auction in the 1980s in Wiesbaden. He even appears in William of Simpson's novel "The Grandson", as

*"... Mr. William Ruthe, the lessee of the Kurhaus Restaurant, approached their table to welcome them. He knew the young hussar, who frequently dined with men of his regiment here, and was always very nice to him. Even to his grandfather, the late Wiedenburger, he had a close relationship ..."*



**Oremus Aszú from the excellent 1972 vintage now at Tokajneum**

We are often asked about wines of the prestigious winery Oremus. Oremus, which is owned by the Spanish company Vega Sicilia, collaborates exclusively with sole agencies, unfortunately, so we can not import the wines directly from Hungary. Direct import is, as you know, one of the most important principles of Tokajneum. What can we do, however, is the purchase of older vintages, when a good opportunity appears. We took advantage of such one recently, and purchased several bottles of Oremus 6 puttonyos 1972, one of the most outstanding vintages of the last century, from a private collection. Now available at Tokajneum.

**Our price: only 185 €**

**Oremus 6 puttonyos Aszú 1972 »**



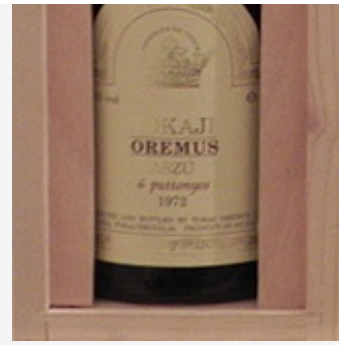


This gem from 1876, bottled in a 0.75-liter bottle, is now available in our shop. You as a newsletter subscriber can take advantage of a discount coupon for this bottle, worth **175 EUR**. There is only one bottle available! Please enter this code when you order:

**KCVVYHT**

**With bonus code: only 1275 €**

**Only one bottle available! Order now »**



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