



Dear winefriend

For the ones in the northern hemisphere it is Tokaji season now - best time to come up with some news from the World of Tokaji. Find in this newsletter, beneath valuable information and background stories as always, exclusive bonus codes for newsletter subscribers only - more then ever. All bonus codes are valid until 31 January 2013. I wish you all the best for the New Year 2014. Enjoy the Newsletter!

yours

## Current issues

- » [Single Vineyard Essencia Collection](#)
- » [Historic Tokaji. Part 6](#)
- » [Famous vineyards](#)
- » [Did you know ...](#)
- » [Exhibition "Fine Dining Culture - Dresden 1900"](#)

## Single Vineyard Essencia Collection



single purchase  
~~699 €~~

set price onlineshop  
~~559 €~~

**your price:**

**519 €**

enter this bonus code:  
**FIWDJEVG**

Winemaker Kuthi Csaba from Tállya came up with a genuine tasting set of Essencias from four different vineyards of the Mád and Tállya region, each from one of the outstanding vintages 1983, 1988, 1993 and 2000.

## Famous vineyards

### Part 6: Kincsem



*Wine harvest at the foot of Kincsem hill*

The Kincsem vineyard is situated 1.5 km East of Tolcsva, bordered by the Kopaszka, Dobra and Zsadányi plots. Elevation above sea level is 150-250 metres, and it slopes S-SW by 5-15 %. The terroir is brown forest soil with clay pockets. The base rock is rhyolitic tuff. Water balance is fairly good as a consequence of high clay content, making it an excellent soil for growing vine even in the years of drought.

Kuthi Csaba started winemaking in the early 1970s. Today he is involved with the Vinarium Hungaricum and the Szent Vince wineries. He was elected to be President of the Historical Wine Route Association of Tállya. The Single Vineyard Essencia Collection was released under the Vinarium Hungaricum label, having "Nectar of Tokaj" written on it:

[Tokaji Essencia 2000 "Uszhegy"](#)  
Residual sugar content: 576 g/l

[Tokaji Essencia 1993 "Vilmány"](#)  
Residual sugar content: 531 g/l

[Tokaji Essencia 1988 "Nyírjes"](#)  
Residual sugar content: 553 g/l

[Tokaji Essencia 1983 "Király"](#)  
Residual sugar content: 462 g/l

For those who want to taste the complete set, there is a [discount bundle](#) (saving 140 EUR) in the special offers section. As a newsletter subscriber, you may save even another 40 EUR, making it a total discount of 180 EUR. Enter the bonus code: **FIWDJEVG**

**with bonus code: 519 €**

[SAVE 180 €: Single Vineyard Essencia Collection »](#)



*The Waldbott Residence on top of Kincsem hill*

While in older publications, it was just implicitly alluded in mention of Zsadány-hegye, Kincsem (which in Hungarian means "My Treasure") gained its reputation after the phylloxera crisis in the late 19th century. Kossuth said in 1903, that Kincsem was "amongst the foremost vineyards" of Hegyalja, and related that after phylloxera it had been strikingly replanted by the owner Baron Friedrich Waldbott, with the effect that a banker offered a huge sum for the vineyard. Kincsem is named after the invincible Hungarian racehorse, that still today holds the unbeaten record of having won 55 races for 55 starts in the 1870's and 1880's.

There are three wines from the First Class rated Kincsem vineyard in our portfolio. From the Museum Collection of the Crown Estates of Hungary there is a 1968 vintage 6 puttonyos Aszú made from grapes grown on Kincsem: [Crown Estates of Hungary 1968 Tokaji Aszú 6 puttonyos "Kincsem"](#)

From the Paulezcki-Vin winery we have a 1968 Essencia, which is made 100% of Yellow Muscat grape, and shows off with opulent 612 g/l of residual sugar content: [Paulezcki-Vin Muscat Lunel Essencia 1968 "Kincsem"](#)

The third Kincsem Tokaji is a 100% Harslevelü Essencia from the 2000 Millennium vintage, made by Evinor, crowned with 520 g/l of residual sugar content and paired with a stable acidity, which is typical for Kincsem.

## Historic Tokaji. Part 6

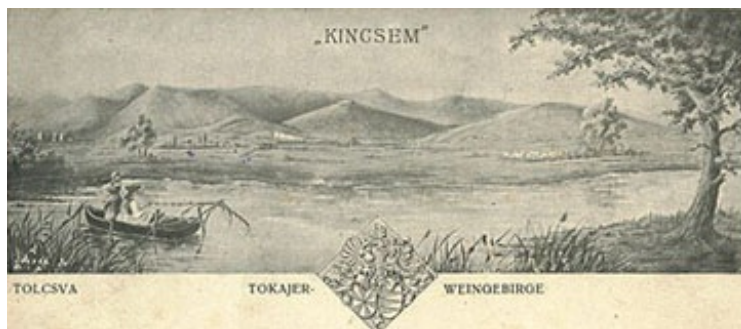


**The German Waldbott family came to the Tokaj-Hegyalja region in the mid-18th century under auspices of the Habsburgs, and became a prominent and major vineyard owner.**

The Waldbott's owned 160 hectares of vineyards situated in prime tracts only. Also the huge Rákóczi cellar in Erdőbénye, today owned by the Illés Winery, was acquired by the Waldbott family. Baron Friedrich Waldbott played a leading role in the reconstruction of the region after the phylloxera, when he replanted more than half of his vineyards with American rootstocks. Beneath the Varhegy between Erdőbénye and Tolcsva, the famous "Kincsem" tract was the most precious vineyard owned by the Waldbott's.



Baron Friedrich Waldbott played probably a significant role when the Kincsem ("My Treasure") tract got his name: A banker offered him a huge sum for purchasing the vineyard, after its replantation following the phylloxera of the 1880's.



*The Kincsem vineyard on an old postcard, with the Waldbott family crest on it*

Today, a small French owned winery keeps the name alive and distributes their Tokaji wines under the "Château Waldbott" label on the French market.

In the Tokajneum collection there is one very rare bottle from the old Waldbott Estate. It is a **Tokay Essence from the excellent 1890 vintage**, showing the Waldbott family crest on the label. We offer this bottle with a 300 EUR discount to our newsletter subscribers - first comes first served.

**2650 EUR** (instead of 2950 EUR)

For your 300 EUR discount enter bonus code: **RHXPVJLF**

**With Bonuscode: 2650 €**

[1890 Baron Waldbott-Bassenheim Tokay Essence > »](#)

## Exhibition "Fine Dining Culture - Dresden 1900"



**For this exhibition, shown in the Dresden Stadtarchiv (Saxony/Germany) until 7 February 2014, Tokajneum contributed one of the museal treasures - the 1888 Berry Bros. Tokay Essence (Baron Beust Estate) - as an item on loan.**

Tokaji wines played a major role at the Saxon Court. There was no important banquet at the Dresden Castle without a Tokay being served. For the banquet on occasion of Saxon King Albert's

double anniversary in 1898 (70th birthday and 25 years of regency) - with guests such as German Emperor Wilhelm II, amongst other European Monarchs - a Tokay from the 1797 vintage has been served. The original Menu Card of this and other events are subject of this exhibition, amongst other requisites of the Saxon Royal Cuisine around 1900.

Interestingly, Baron Beust - the producer of the shown Tokay - was a Saxon politician in the 1860's.

[1888 Berry Bros. Tokay Essence > »](#)

For you we have a **25 EUR discount** on the 2000 Evinor Essencia. Enter the bonus code **TSOPEUXB**.

[Save 25 EUR on 2000 Evinor Essencia > »](#)



Did you know ...

**... that the Hungarian high jumper Lajos Gönczy takes a special place when it is about the oddities and curiosities on the strengthening effect of Tokaji Wine?**

In 1904, the Hungarian athlete traveled as one of the favorites to the Olympic Games of St. Louis, with several bottles of Tokaji in his luggage. He was accustomed to drink the wine in competitions between the jumps. But in St. Louis the judges requisitioned the wine, and Gönczy, who won the bronze medal in Paris in 1900, became only fourth without his "doping" in St. Louis.



*Lajos Gönczy (standing, second from left) with the Hungarian Olympic team of 1904 in St. Louis.*

**Imprint**

TOKAJNEUM Weinimport und -handel Jörg Matzdorff

address:

Herweg 46, 51429 Bergisch Gladbach

phone: +49 (0) 151-14 73 8383

fax: +49 (0) 3212-202 8622

e-mail: [info@tokajneum.com](mailto:info@tokajneum.com)

website: [www.tokajneum.com](http://www.tokajneum.com)

bank account information:

account number: 670 183 109, bank code number: 100 100 10

for international transactions:

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

VAT-ID: DE 226 766 701

tax number: 203/247/02033

owner: Jörg Matzdorff

This newsletter has been sent to [pdf@smi.com](mailto:pdf@smi.com) . This newsletter is being sent to you with your permission only. Should you no longer wish to receive this newsletter, please click [here](#).