

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. All offers are valid until 31 January 2015. I wish you all the best for the New Year 2015. Enjoy the Newsletter, and our Tokaji!

yours



Joerg Matzdorff

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Tokaji Essencia Tasting Set



Here is a stunning 5 bottles tasting set of Tokaji Essencia, and only you as a newsletter subscriber will enjoy an extra 50 EUR discount, on top to the 25% bundle discount, if you use this bonus code:
OVDPYIHG

2009 PORGANYI ESSENCIA
0,25 L

Residual sugar content: 351 g/l

Latest released vintage of Essencia. 2009 was a humid, rainy year up to the end of September, followed by a longer dry period, which allowed to harvest some outstanding quality. A characteristically fast maturing vintage with soft acids.

2008 DOROGI BROTHERS ESSENCIA
0,25 L

Residual sugar content: 564 g/l

"... One drop on my tongue excited every taste bud. It explodes and outwardly reverberates joy and juiciness throughout the body... sound familiar? I literally had to sit down. This needs no other flavor to balance it, just sip and enjoy the euphoria." (wine blog [bluedanubewine.com](#))

2005 PANNON TOKAJ ESSENCIA
0,375 L

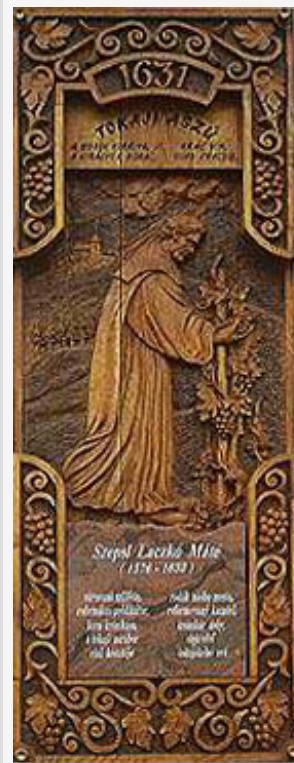
Residual sugar content: 614 g/l

"Amber, floral and all kinds of fruits, some spices, a nose you could

Famous vineyards

Part 7: Oremus

The history of this vineyard in Sátoraljaújhely dates to at least the 13th century. The Roman Catholic Pauline Order had established a cloister here by 1221, and the name Oremus ("Let us pray") suggests, that the Pauliners developed this vineyard in that period.



According to the legend, the first aszu wine from botrytized grapes was produced from the Oremus vineyard around 1620. At that time, Zsuzsanna Lőrántffy (1600-1660), the wife of Prince George Rákóczi I, had a large vineyard on

try to describe in book form. Imensely sweet, with superb acidity to back it up, playful and refined, gorgeous, refreshing even, stunning, and incredibly long. **98 points. Amongst Top 50 wines tasted in 2012.**" (Christer Byklum, mywinesandmore.blogspot.fr)

2000 EVINOR ESSENCIA

0,25 L

Residual sugar content: 520 g/l

A 100% Harslevelü Essencia from the celebrated Kincsem vineyard, which was once Baron Waldbot's property. 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.

1983 VINARIUM HUNGARICUM

0,25 L

Residual sugar content: 462 g/l

"Király-hegy, the "King Mountain", situated near Mád, was mentioned among the eight most wellknown dűlő-s of Hegyalja in 1963. The vineyard classification rates Király-hegy as a first class growth. Famous noblemen once possessed tracts in this vineyard, including Prince Esterházy, Count Wolkenstein, Count Zichy, Count Andrássy and Count Batthyány."

with bonus code (excl. VAT): 421 €

SAVE 238 €: Essencia Tasting Set »

Historic Tokaji. Part 7



The Austro-Hungarian Imperial Court produced five different types of Tokaji on its own estate. The major part of the harvest came from the regions most outstanding vineyard- the Szarvas-dűlő, which was exclusively owned by the Hapsburgs.

In the K. und K. Hofkeller, in the cellar of the Vienna Hofburg, have been stored wines, sparkling wines and liqueurs, to supply the Imperial household. The so called "foreign wines cellar" in the basement, where Rhine and Mosel wines, Bordeaux, Burgundy, Champagne, Cognac as well as Tokaji and other sweet wines were stored, was under the cellarmaster's special surveillance.

had a large vineyard on Oremus under the direction of László Maté Szepesi, who is today considered to be the inventor of the modern aszú wine. Because of warfare with the Ottoman Turks, grapes had to remain on the vine longer than usual and thus decayed by noble rot. Szepesi used the large harvest of botrytized grapes to make a new sort of later harvested sweet wine, which we know today as Aszú. However, Szepesi served his creation to Princess Zsuzsanna only after more than ten years, in commemoration of the Easter celebrations in 1631. The grape variety for this first Aszú was - Oremus (today named Zéta).

In 1993, the Spanish wine producer Vega Sicilia founded the winery Tokaj Oremus, which was selected as "Winery of the Year" in 2001, and is exclusive owner of the Oremus vineyard today. For you as a newsletter subscriber, we have a great offer on three celebrated old vintage Oremus wines: **Buy two bottles of one vintage, and get one bottle for FREE:**

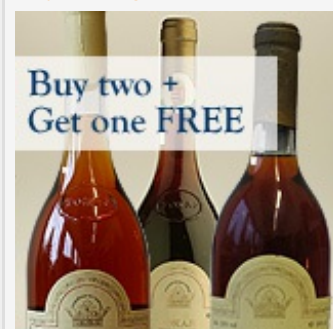
95 points by Asian Palate, 18.5/20 by Sigi Hiss:
[1972 Oremus Tokaji Aszú 6 puttonyos](#)

One Star; "Especially Successful" (Stephen Tanzer's International Wine Cellar):
[1975 Oremus Tokaji Aszú 5 puttonyos](#)

93 points by Daniel Rogov, 91 points by Wine Spectator:
[1981 Oremus Tokaji Aszú 6 puttonyos](#)

(offer is valid until 31 January 2015. Please write "Newsletter Free Bottle" in the comment box with your order)

Buy two + get one FREE »





To resolve financial straits after the World War I, the Imperial court sold 6000 hectoliters to a wine wholesale house in Berlin, for impressive 15 Million Crowns (equates almost 4 Million Euro). As a reward for bringing off the deal, wine merchant Ludwig Fuchs from Tolcsva was nominated as Royal Hungarian Council, and to cellarmaster Renglovics was given a Hungarian peerage. This happened on 15 October 1918. Luck for Renglovics - some days later the monarchy collapsed, and it would have been impossible then to get the Emperor's signature. The remaining wines (32.000 bottles and 35 hectoliters in barrels) in the Vienna Hofkeller have been auctioned in favour of the social fund of the war invalids. Amongst these bottles was this genuine **Tokayer Ausbruch Sorte No. 5** from the outstanding 1904 vintage, with original K.u.K. Hofkeller label and capsule.

We offer this bottle with a **200 EUR discount** to our newsletter subscribers - first comes first served.

2050 EUR (instead of 2250 EUR)

For your 200 EUR discount enter bonus code: **UJIGCDJP**

With Bonuscode: 2050 €

[1904 K.u.K. Hofkeller Tokayer Ausbruch Sorte No. 5 >>](#)



Did you know ...

... that there are references to Tokaji not only in music and literature, but also in painting?

Luis Ricardo Falero, born in Granada in 1851, studied art in Paris before moving to London. Falero is one of a number of painters concentrating on the nude, shown in a highly-finished manner, and in a mythological or fairy tale setting.



"Wine of Tokai" (1887)

His painting "Wine of Tokai" shows a luscious young nude lady leaning across a wine caraffe. The model, Maud Harvey, posed for numerous of Falero's paintings. In 1896 Maud Harvey sued Falero for paternity. The suit alleged that Falero seduced Harvey when she was 17 first serving as his housemaid, and then model. When he discovered she was pregnant, he dismissed her. She won the case and was awarded five shillings per week in support of their child. Shortly after, Falero died at the University College Hospital in London, at the age of only 45.

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