

*In North-Eastern Hungary, Tokaji - Hegyalja warranted the world's first appellation system – over 100 years before Bordeaux. For nearly 400 years, it has served as a diplomatic tool to court foreign powers, inspired countless artists and philosophers, and has become so ingrained in Hungarian identity that it's part of their National Anthem.*

## TOKAJ

*Eden Abandoned - No region has made the impression on us at Blue Danube Wine Co. as the volcanic hills and winding rivers of Tokaj-Hegyalja. It is to us what Burgundy is to others. A chain of 400 volcanoes of impossible geological and microclimatological complexity, a long history as a wine region and a plethora of indigenous varieties and styles of wine. After the fall of Communism, some say there is a wine renaissance underway in Tokaj today. We are inclined to agree.*



### Bodrog Borműhely

Bodrog is one of the rivers responsible for the humidity in Tokaj's vineyards. The Borműhely or "wine(bor) work shop" belongs to János Hajduz and Krisztián Farkas who maintain tiny parcels of vineyards in great sites to make their pure, modern yet classically inspired wines. Harvest for the dry wines is typically conducted mid October by hand where careful sorting eliminates botrytis. After a gentle crushing the grapes are fermented spontaneously at unregulated temperature in barrels coopered of local Szerednye oak. Sur-lie aging, regular batonage, full malolactic fermentation and 6 months élevage are standard practice.

### Zoltán Demeter

Zoltán Demeter can be credited, if not for introducing quality dry wine to Tokaj, then certainly perfecting it. He is the young "Godfather." Having made more Grand Cru single vineyard dry wine than maybe anyone else in the region, the close relationship Demeter shares with the sites he farms are evident in his nuanced wines. As vigneron he is equal parts philosopher and craftsman. His home and cellar are filled with antiques - things made to last. Made in the same spirit, his wines are chiseled, multifaceted and brilliantly transparent in character. They could be compared stylistically to the most powerfully structured Grosse Gewächts.

### Tokaj Nobilis

Before phylloxera, hundreds of grape varieties populated Tokaj-Hegyalja's historic volcanic hills. The rare Kövérszőlő (Que-veyr-soo-loo), or "fat grape," once an important local variety, has been found and celebrated again by 3rd generation Tokaj winemaker Sarolta Bárdos. After extensive experience at some of the biggest and best wineries home and abroad, Sarolta is today, fully dedicated to the 6 hectares of vineyards she planted in 1999. Her incorporation of lesser varieties along with the classical Furmint and Hárslevelű and unique style of her wines suggest a wine maker looking to differentiate herself from the rest of the regions producers. Savory, deeply textured, dark (not in color but mood), and very sophisticated.

### Samuel Tinon

The crazy Frenchman of Olaszliszka, may save one of the most anomalous styles of Tokaj from extinction. Dry Szamorodni a wine born of fresh and botrytis fruit that is briefly macerated on the skins and aged extensively in barrel under a natural flor of Cladosporium Cellare, a fungus unique to Tokaj cellars. It is a wine beyond compare. Samuel Tinon grew up on his family's estate in Sainte-Croix du Mont, near Bordeaux. He graduated in viticulture and oenology in 1989 travelling the world as a flying winemaker in Australia, Texas, Chile, and Italy. His Tokaj adventure begins in 1991. He was the first Frenchman to settle in the region. During 15 years he worked as a consultant and followed the evolution of the Tokaji styles for numerous companies. Today he owns a few hectares of densely planted head pruned Furmint and Hárslevelű with an average age of 90 on the classed slope of Hátari. His wines are both a window to the past and future. "I'm not a revolutionary. I came with an idea, to build something."-Samuel Tinon

### Dorogi

The Dorogi brothers are close friends with Judit and József Bodó who's Bott wines we import. One night while visting in Tokaj Judit introduced us and we tasted an exceptional line up of their expressive traditionally styled wines from the 8 hectares of mixed vineyards they farm. Locally famous names like Elöhegy, Lönyai, Thurzó, and Mézes Mály grace the labels of their dry and off-dry wines. Their sweet Aszú and Esszencia wines are blends of these sites. Fermented only with native yeast typically in old 220 liter Gönci, (glass for the Esszencia) at unregulated cellar temperatures, fermentation is slow and sometimes takes years for the sweetest wines to acquire just a few degrees of alcohol.

**BLUE DANUBE  
WINE COMPANY**