

# tasting sheet

No	WINERY	WINE	ALCOHOL	ACIDITY	SUGAR	Tasting notes	Pairing	Pairing2
1	Dereszla	Tokaji Dry 2020	11,5%	6,70	8,9	mineral, yet bold, smooth and creamy	fish/tuna tartare, fish carpaccio - EVO+lime, prawns, cold poultry with some spicy sauce, light salads,	green salad with fresh herbs, Asian food, toasted sesame oil
2	Béres	Estate Furmint 2019	13,0%	5,40	7	creamy and silky, mineral, fresh and vibrant		
3	Erzsébet Pince	Zafir-dűlő Furmint 2020	12,5%	7,60	7,4	Acidity compensates well the RS, nice freshness, good drinking	rich pork lard, ham, even smoked, charcuterie, eventually smoked fish, trout, salmon, haddock, etc. even caviar	lovely with a rich mushroom ragout (based on contrast)
4	Bodrog Borműhely	Lapis Furmint 2018	12,5%	2,00	7,2	bold and oaky, nice acidity keeps it up, velvety, pretty alcoholic finish	pasta dishes with meat, eventually with truffle, poultry ragout / charcuterie, turkey ham	spicy indian dishes, white meat in cream sauce
5	Nobilis	Tokaji Hárslevelű 2018	13,5%			nice and fragrant nose with some linden honey and chamomile, smooth and round, full bodied, a bit oaky, nice, long finish, very elegant	smoked fish, smoked ham, pork or veal ragout, roast pork or suckling pig, crispy skin	whole roast cauliflower or charred cabbage, oven roasted beetroot, Middle Eastern dishes, with medium spiciness, char grilled bell peppers, stuffed with fresh goat's cheese
6	Orosz Gábor	Cuvée 2018	12,0%	7,50	71	quite simple, some botrytis notes, honey, apricot and hints of quince, nice acidity and long, not too sweet finish	scallop / lobster citrusy sauce with hints of vanilla, game terrine	seasoned salt fish with lots of fresh herbs, anchovies (salted, but even of Cantabria in vinegar)
7	Barta	Late Harvest 2018	11,5%	6,80	105	sweet, tobacco notes, easy drinking, a dessert wine at its best with medium finish	lovely with light fruity or even creamy desserts, mature cheeses like gruyère or comté, matured goat's cheese	could be tried with some pasta carbonara, or with a wild boar ragout, cured meat
8	Disznókő	"1413" Tokaji Édes Szamorodni 2018	13,0%	7,05	153,4	deep botrytis nose, dried apricots on the palate, spices, some pepperiness	blue cheese, roast pigeon with quince and citrus (or damson)	dried charcuterie with a decent amount of fat (Mangalitsa), roast pork belly with Asian soy sauce style jus, lardo di Colonnata, pasta carbonara with guanciale
9	Árpádhegy Pince	Tokaji Fordítás 2017	10,5%	9,13	167,7	nice acidity, smooth and velvety character,	Guinea fowl in cream sauce with some forest mushroom ragout	carpaccio of mushrooms with just some EVO or a vinaigrette with some drops of this wine
10	Patricius Borház	Tokaji Aszú 5 puttonyos 2017	11,5%	7,30	154	decent acidity, really botrytised, autumn leaves, forest, mushroomy notes, hints of quince and elegant, not too sweet finish on the earthy notes	lighter blue cheese (gorgonzola, gorgonzola), lobster/langoustine, just grilled, confit duck leg & medium rare breast with couscous with confit fruits	marinated beetroot carpaccio with fresh figs and fresh goat's cheese
11	Gróf Degenfeld	Tokaji Aszú 5 puttonyos 2016	10,0%	9,19	151	vibrant, fresh, quince and some vanilla, but not powerful, decently elegant, long finish	foie gras, saucy game dish, like hare à la royale, venison,	pigeon, stuffed with foie gras, puff pastry, aszú sauce, sweetbread in panko
12	Fülek Tokaj Estate	Tokaji Aszú 6 puttonyos 2013	10,0%	7,70	170	sweet, creamy, forest autumn, long and velvety, quince, dried apricot, dried pear, some Christmas spices	aged and matured cheeses (parmesan), mature blue cheese (stilton, roquefort), cured beef (bresaola), Bresse pouarde in half mourning (en demi deuil) - with black truffles	could be excellent with a Christmas pudding with a lot of minces