



Dear winefriend

The summer in Europe is over, and now the desire for Tokaji comes back. Suddenly sommeliers are calling to order for the winter. My experience is, in Europe the people don't drink that much Tokaji in the summer. We used the calm period to attend some auctions for buying some old nice bottles, like Imperial era Essencia from 1915 and 1907. Take a look at these old treasures. Also, find out about the legendary Saxon King August the Strong and his love to the Tokaji ...

Enjoy reading our newsletter.
Yours

[view Imperial era Tokaji »](#)

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Newsletter-Special: 91yo Aszú Essencia



Our special offer for you today: a 250(!)Euro bonus code on purchase of an Aszú Essencia from the exceptional 1920 vintage.

Those bottles have been bought in September 2000 at the Tolcsva Wine Museum, and they have a certificate signed by the cellarmaster, which confirms authenticity and drinkability of the wines. The young date of the certificate is of great value, because there are no doubts left regarding the history of the bottles, and we can be sure they have been stored under proper conditions over all the years.

Exactly three of these bottles we have in our cellar, and it applies while supplies last: Get **250 €** discount on one bottle of 1920 Aszú Essencia, if you enter this code when ordering: **HBIQHODI**

The code is valid until 15 October 2011.

Shop Price: ~~1100 €~~ Your Price: **850 €**

with bonus code: only 850 €

[Only three bottles available! Order Now »](#)

We are looking for ...



... original bottles from the Flegmann winery before 1938.

The Flegmann winery was located in Abaújszántó and has been producing world class Tokaji wines since the late 18th century, serving a clientele as diverse as Emperor Franz Joseph of Austria-Hungary, the Rothschild family, and the Hungarian Hasidic masters. They exported Tokaji to Cracow/Poland, and other destinations. We are interested in buying Tokaji from the Flegmann winery, and we welcome your offer.

[Send an offer »](#)



Some time ago, our partner in London bought a Tokaji bottle from the cellar of the Saxon King August the Strong, who was also King of Poland at times. On the bottle you see the crossed swords of the Saxon royal house, and the word "Hofkellerei". The vintage is estimated between 1650 and 1690. This should therefore probably be the world's oldest intact Tokaji bottle ...

In 1927 an auction took place in the Saxon capital Dresden on which 62 bottles of Tokaji from the royal cellar of August the Strong have been auctioned. After the death of his son Augustus III., these bottles made their journey from Warsaw to the Saxon royal wine cellar. A portion of these bottles came from the vineyards of the families Szirmay and Pattornyai from Erdöbénye. Two bottles were opened at a tasting in London in 2006. The Swiss wine writer Sigi Hiss had the privilege to participate. He wrote about the second bottle:

"... dried vegetables, some vegetable broth, aldehyde, Madeira character. Then, after 15 minutes, lovely sweet taste with some bitter caramel, hint of dried fruit...apple...good depth and complexity. Much sweeter on the palate...more complex but has slightly sharp acidity, then was really good after an hour, significantly longer finish with noticeable sweet caramel notes. Absolutely tremendous, both as a wine and as a piece of history..."

The orientation in the vaults of the Saxon wine cellars in the Dresden Royal Palace was simple. All cellars got unique names: Burgundy cellar, Hofbier cellar etc. August the Strong often thought of his favourite cellar, the "Tokajerkeller". He regularly bought Tokaji wines at fairs, in order to increase the stock, or received them as gifts from kings and noblemen. In 1697, when he was elected the Polish king in Cracow, a lot of Polish princes and counts tried to win August's favor with expensive Tokaji - which was already well-aged at that time.

To one young lady, who initially rejected the terms of the official status of a mistress, he sent two barrels of Tokaji in June 1705. Shortly after she became his most famous mistress: Countess Constantia von Cosel. She even managed to make the amorous king to sign a marriage contract. This brought her almost fifty years of imprisonment, after August became tired of her, and she refused to surrender the contract.

Famous Tokaji vineyards. Part 2

Disznókő

Tokaj's vineyards were the first ever to be formally classified. Already in the mid-17th century the Rákóczi family introduced 1st, 2nd and 3rd class (or cru) quality ratings - more than 150 years before the Bordeaux classification. Today, more and more wineries produce growth-selected wines. A good reason for us, to introduce some famous Tokaji vineyards to you.



Now at Tokajneum!

We are pleased to now be able to offer you some pieces from the collection of Dr. Olah. Some of these bottles have already been sold at prestigious auction houses. Oenologist Dr. Olah László discovered these unique old wines during his professional explorations of several old cellars throughout Hungary, during the early 1960s while working for the National Wine Institute. Realizing the values of these treasures, he hid them carefully from the Soviet occupying forces. All the wines were recorked at the end of 2005 by Dr. László himself. Among these bottles are Essences from 1855 and 1856 (!), which were discovered in the cellar of Duke Ferdinand of Bretzenheim in Mád. When his father sold the German imperial town Lindau to Austria in 1803, which led almost into an European war, he received also the counties Régec and Sárospatak and moved with his family from Germany to the Tokaji region. Like this, he obtained also vineyards and the legendary Rákóczi cellar in Sárospatak. The family extincted in the 1860's. Other bottles come from the cellar of Count György Andrassy in Tállya. He founded the Tokaj-Hegyalja Wine-Grower Association in 1857.

[view the Collection »](#)

VIDEO: Tokaj wine region





Disznókő means "Pig Rock" and refers to a large stone near a bower on the hillside, which was thought to resemble a wild boar. The vineyard is located on the south side of a Perlite-hillock, with open slopes to the east and west, and soil of volcanic tuff and rhyolite. It is the best vineyard of Mezőzombor and was classified 1st Class Growth in 1867. In 1963, it was mentioned among the eight most wellknown dűlő-s of Tokaj-Hegyalja. The legendary Yellow Wine House, once a presshouse, is owned by the famous Disznókő winery today and contains a restaurant as well as the winery's visitors centre. It was built at the beginning of the 19th century by the family of Melchior Lónyay, the former K.u.K. Finance Minister. Also other noble families such as Waldbott, Andrassy, Vay and Harkányi had once vineyards on Disznókő.

The winery is a founding member of the "Tokaj Renaissance" foundation of classified vineyards of Tokaj, and was Hungary's Winery of the Year in 2005. As one between few wineries Disznókő uses the Zeta grape variety for making Aszú - usually with a portion of ten percent. At TOKAJNEUM there are offered now several bottles of the rare 1993's 6 puttonyos Aszú.

Our price: only 79 €

[Disznókő Tokaji Aszú 6 put. 1993. Order now »](#)



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

This time we have again found a pretty short film about the Tokaj wine region. It's a video of UNESCO.

Relax and join a short trip to the Tokaj vineyards! You can watch this video [on Youtube](#).

Did you know ...

... that it was probably poisoned Tokaji wine, which they tried to assassinate Grigori Rasputin with?

In fact, Rasputin consumed high quantities of pastries and sweet wine - some sources mention Tokaji - both poisoned with cyanide. Indeed, Rasputin didn't show any symptoms of poisoning. His murderers finally resorted to the gun. After Rasputin's death there could not be detected any cyanide in his body, but alcohol ...



