



Matyisák Vízkeleti
Winery

TOKAJI

◆
WINES



Many consider the areas spreading from the Southern and Southwestern slopes of Tokaj Hill as a separate wine region, since their dominating soil type is aeolian. This looser soil is also rich in minerals, but the wines of this area are less bound and tight than the ones grown on volcanic soil: they are often characterized by intense fruitiness, and instead of mineral marks, flowers and citrus appear in the nose.

Gábor Matyisák and his wife, Anikó Vízkeleti are deeply committed to forming this style in their winery, which has been established in 2010. The husband is also a practising expert cooper (not marginally, he had been the oenologist of Andrassy Residence for 14 years), deploying several variations of barrels in order to create a world of taste and relish as complex as possible. "Our aim was to establish a family winery of handcrafted wines to reveal the traditional values of Tokaj by creating premium wines without any compromise."

Following the traditions is highly important when creating the classic wine types aszú, essence and szamorodni, although the winery's dry wines are mainly produced using reductive methods. The one and a half hectare area of Hegyalja provides an excellent place of growth, plantations can be found on the Előhegy vineyard in Tarcál and on the Dessewfy vineyard in Tokaj.

"The maternal branch of the family tree is deeply connected to vine-growing and wine-making. According to notes from the 19th century, the Right Honorable Sir Vízkeleti produced the best dry and sweet szamorodni wines of the area. These were long-aged, deep and structured wines." – refers Gábor Matyisák to the traditions. For that matter, the Count was in possession of a thousand horses, and as it happens in better families, he lost them playing cards, along with estates and cellars.

Today, the style of aszú wines has changed, but the Winery is still carrying the traditions by which long barrel and bottle aging remains a substantial part of the wine-making philosophy. Their wines are deep, reflecting the richness that is provided by nature and by the knowledge inherited through generations. It is worthy to quote the newspaper Metropol on the 5 puttonyos (5 buckets) aszú wine from 2004:

"Dense, deep aroma swells from the glass, but it is accompanied by a fresh breeze. In the nose, the sweetness is not harsh, it rather makes us wonder what else is there behind. Entwined, warmth and chill are both present in the wine. Cashew, fresh walnut, acacia and lime tree honey, followed by fig, date and the discrete scent of fresh tobacco surge from the glass. Intense marks of apricot jam are present, together with a vegetal spiciness. The combination of extra-ripe vine and botrytis gives warm tones, the vintage provides coolness. In the mouth, the same duality can be discovered: creamy, rich honey with fresh walnut, but beside the warmth, the acids of 2004 are very much alive."

A buttery and creamy mark is indeed present in the wine specialties of Gábor Matyisák, which makes his wines even more mellow, exciting and stratified. Only by tasting several aszú wines and essences can we realize how different vintages and vineyards add to the richness of tones. In turns, acid, sweetness, creaminess, citrus and stone fruits prevail, appearing both in front and at the back to clasp the taste and aroma of grape, botrytis, the volcanic bedrock, the aeolian soil and the barrel staves. There is real ice wine here as well, with all the beauties of the style, its vivid acidity and long structure strongly differentiating it from its counterparts with botrytis.



ÉDES SZAMORODNI

2011



A wine with a moderately intense scent and pale straw-color.
The nose has a hint of aging in wooden barrels, and the taste accordingly shows a definite and somewhat masculine character.

Ingredients

Sugar	50 (g/l)
Alcohol	14 (v/v%)
Sugar-free extract	53,4 (g/l)
Acidity	9,7 (g/l)
Volatile acid	1 (g/l)
Sulfur content/SO ₂	14/308 (mg/l)

500 ML

5 PUTTONYOS ASZÚ

2008



It is a fresh and youthful tokaji aszú wine, with a gently spicy, oriental scent. In mouth, it gives a youthful impression.

A wine with high sugar content and a great balance.

Vintner's advice: this wine's like classical music—the more you listen to it, the more you'll appreciate the performer.

Ingredients

Sugar	131 (g/l)
Alcohol	12 (v/v%)
Sugar-free extract	57 (g/l)
Acidity	10,8 (g/l)
Volatile acid	0,9 (g/l)
Sulfur content/SO ₂	18/352 (mg/l)

500 ML

5 PUTTONYOS ASZÚ

2004



An amber color coupled with a vanilla relish, spiced by the smell of toasted oak. Highly elegant in its taste, possessing a perfect harmony of sugar and acid. Despite its young age, it has quite a character. Enjoyable today, tomorrow, and after years as well.

Ingredients

Sugar	121 (g/l)
Alcohol	10,5(v/v%)
Sugar-free extract	50 (g/l)
Acidity	8,6 (g/l)
Volatile acid	0,9 (g/l)
Sulfur content/SO ₂	6/218 (mg/l)

500 ML

2002



Ingredients

Sugar	155 (g/l)
Alcohol	10 (v/v%)
Sugar-free extract	40 (g/l)
Acidity	9,5 (g/l)
Volatile acid	0,7 (g/l)
Sulfur content/SO ₂	16/236 (mg/l)

500 ML

ASZÚESZENCIA

2008



With a sense of fresh acidity, this sweet, airily light aszú-essence shows a youthful form. In its taste, botrytis and fresh fruits are blending with marks of honey. In the mouth, the wine has a pleasant, creamy and oily rolling feel.

Ingredients

Sugar	221 (g/l)
Alcohol	9 (v/v%)
Sugar-free extract	66,1 (g/l)
Acidity	11 (g/l)
Volatile acid	1 (g/l)
Sulfur content/SO ₂	14/172 (mg/l)

375 ML

6 PUTTONYOS ASZÚ

2000



This vintage possesses probably the most complex scent and taste spectrum. Being produced in an extremely hot and dry year, its scent reminds of apricot and citrus fruits, with the elegance of noble oak.

Ingredients

Sugar	180 (g/l)
Alcohol	10 (v/v%)
Sugar-free extract	63,6 (g/l)
Acidity	10,6 (g/l)
Volatile acid	1 (g/l)
Sulfur content/SO ₂	10/258 (mg/l)

500 ML

ESZENCIA

2008



2015 Borkiválóság (Award of Excellence) with four stars; a gift of nature. Providing an unrivaled enjoyment value, this unique specialty concentrates the taste, smell and aroma of Tokaji aszú wines. In its fine relish, the spicy and slightly tart noble mold of aged tászú wines blends with citrus fruits.

Ingredients

Sugar	534 (g/l)
Alcohol	3,5 (v/v%)
Sugar-free extract	94,4 (g/l)
Acidity	14,9 (g/l)
Volatile acid	0,8 (g/l)
Sulfur content/SO ₂	7/87 (mg/l)

375 ML

ESZENCIA

2004



2014 Borkiválóság (Award of Excellence) with four stars; The aszú grapes are picked one by one, and the nectar which is pressed out by the grapes' own weight until processing is aged in a new barrel. The crown on the glass makes the deep, amber yellow color even more noble. One can sense the slowly unfolding scent of aromatic tobacco and fine coffee.

Ingredients

Sugar	55l (g/l)
Alcohol	3 (v/v%)
Sugar-free extract	72,3 (g/l)
Acidity	19,2 (g/l)
Volatile acid	0,57 (g/l)
Sulfur content/SO ₂	2/138 (mg/l)

375 ML



www.MV-Winery.eu

