

The Royal Tokaji Wine Company is proud to introduce their 1993 Essencia

“One sip explains the legend.” – Steven Spurrier, VinExpo 2003



- Limited offer of 150 bottles of 1993 Essencia
- Each bottle is hand numbered.
- First production of Essencia by the Royal Tokaji Wine Company
- The remarkable 1993 vintage in Tokaj provided the right conditions for the Royal Tokaji Wine Company to produce the legendary Essencia for the first time. Bottled in 2002, it is now ready for release. (The next Essencia to be produced is likely to be the 1999.)
- Essencia is the liquid that oozes, extremely slowly, from a pile of grapes raisined by botrytis. It accumulates in the bottom of the vat (though there will never be enough to fill the vat) by the gentle pressure of the grapes' own weight. It pours like rich nectar honey. It is essentially the essence of the grape.
- Aszu wines, in contrast, are made by pulping the raisins and adding them to dry wine (or must) to attain a concentration at which yeast cells can go to work. In the free-run essence (that will become Essencia), yeast has a near hopeless task. It has taken nine years in Royal Tokaji's ancient underground cellars for the extraordinary 1993 Essencia to reach less than 3% alcohol.

- Hugh Johnson's tasting notes:

“Rich, bright amber in colour with an intense aroma of apricots, quinces, marmalade and butterscotch on the palate, woven with an astonishing tapestry of flavours on the tongue, leaving the mouth perfumed with exotic fruits and flavours the following morning.”

- Award: Champion of the Show, Vin Agora 2002, Hungary's most prestigious event.
- Technical data: 580 grams sugar/liter or 58% residual sugar
19.3 % acidity
2.5% alcohol
- Packaging: 500 milliliter bottle, packed in individual gift carton



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