



ESSZENCIA

GENESIS

TOKAJ-Esszencia is one of the most exclusive wines in the world. Château PAJZOS is the only Tokaj winery to have scored 100 Parker points, with its Esszencia 1993.

The estate also produced Esszencia in 1999 (awarded 100 points by Neal MARTIN), 2000, 2010, 2013, 2016, 2017 and 2019.

2021 is the ninth Esszencia vintage to be released, since the estate was privatised in 1991.

Esszencia is only produced in exceptional vintages.

It is made from the pure juice of the Aszu berries that runs off naturally from the vats in which they are collected during the harvest. There is no mechanical press.

The sugar concentration is incredible (residual sugar over 450 g/l) yet the alcohol level remains low (2 to 6 % Alc/vol), as such a high level of sugar makes it difficult for the yeast to transform the sugar into alcohol.

Esszencia evolves very slowly, making it an everlasting wine.

Once the bottle opened the wine will keep for weeks.

WEATHER CONDITIONS

The 2021 vintage began with a very cold winter, which delayed bud break. Spring was cool and rainy, while summer alternated between sunny days, showers, and storms. Under these weather conditions, the harvest started later than usual, on September 2nd.

An Indian summer helped improve ripening, allowing the grapes to strengthen their sugar levels.

The harvest took place under dry, sunny conditions until November 17th.

The dry wines from this vintage exhibit fresh, lively acidity; the sweet wines are complex in aroma.

Both sweet and dry wines have a precise structure and a long ageing potential.



*Aszu berries:

berries affected by the fungus "Botrytis cinerea", and also sometimes dried by the sun, a process called "passerillage".

2021

BLEND

63% Zeta, 37% Furmint

SOIL

AndesiteTuff

HARVEST

From September 2nd to November 17th 2021

Manual Harvesting - Berry by berry

BOTTLING DATE

12th March 2025

ALCOHOL 3%VOL.

RESIDUAL SUGAR 439 G/L

ACIDITY 8,9 G/L

BOTTLE

375 ml bottle

VINIFICATION, WINEMAKING & AGEING

The Aszú berries, mainly Zeta, Furmint and Muscat, are gathered in a tank.

Juice is extracted everyday by gravity, naturally, without pressing.

The Esszencia yield reaches 2 to 6%, which means that from 1000 kg of Aszu berries, it is possible to extract 20 to 60 litres of Esszencia. The nectar is fermented and aged in stainless steel tanks and in glass carboys.

It took three and a half years to ferment this Esszencia, which was racked only once a year.

It was gently filtered 8 times and then bottled in 375 ml bottles.

TASTING NOTES

The 2021 vintage of TOKAJ-PAJZOS Esszencia displays a golden hue.

The nose is bursting with intense aromas of acacia honey, marmelade, white flowers and prunes.

On the palate, the texture is exceptionally syrup-like, with tannins that are exquisitely delicate and pure. Flavours of currants and fresh apricot mingle delightfully with honey, barley sugar and tea leaves.

This legendary wine should be sipped and will age beautifully over time, even after the bottle as been opened.

ESSZENCIA 1993

« The Château Pajzos Tokay Esszencia 1993 is spellbinding for its mouth coating richness and delicacy. » 99-100 pts **Wine Spectator**

« A virtually perfect wine » 99 pts 
WINE ADVOCATE

ESSZENCIA 1999

« It has a bouquet that rivets you to the spot. [...] One of the most otherworldly wines I have ever tasted. » 100 pts


WINE ADVOCATE

ESSZENCIA 2000

« Extremely pure, with a sensual texture. » 98 pts


WINE ADVOCATE

ESSZENCIA 2010

« Impeccable balance [...] long and creamy on the mouthwatering finish. » 95 pts **Wine Spectator**

ESSZENCIA 2013

« Lovely. » 94 pts **Wine Spectator**

ESSZENCIA 2016

« Lush and viscous [...] all ringing on the long, long finish. » 98 pts **Wine Spectator**

« Wine of the Century. [...] The extreme richness is immediately reminiscent of honey yet Esszencia is light and delicate. [...] An essence that is as unforgettable as it is incomparable! »

20/20 **WEINWISSER**

ESSZENCIA 2017

« Absolutely unique! [...] with a lusciously syrupy texture and divine concentration [...]. Immaculately conceived and timeless. »

97 pts



« Long, lush, and well spiced on the rich finish. » 95 pts **Wine Spectator**

ESSZENCIA 2019

« Intense and concentrated, a wine that is made in tiny quantities, intended to be drunk as a drop of pure pleasure. » 96 pts

JANE ANSON
INSIDE BORDEAUX

« Super dense nose [...] lots of finesse. Super creamy [...]. » 19+ **WEINWISSER**