

# GEMS

## Of Eastern Europe



### Part 1

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### Our Agenda:

#### *Tokaji*

The wines of Romania

Polish Vodka/Polska Wódka

**5 minute break!**

#### *Egri Bikavér*

The wines of Croatia

The underground world of *Mileștii Mici*



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# Tokaji

Presented by Sam Schmitt, CS, CSS, CWE



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## Overview

- A Brief History of Tokaj (the region) and Tokaji (the wine)
- The Terroir and Geologic History of Tokaj
- Tokaji Aszú Production
- Eszencia and other related Tokaj wines

SOCIETY  
of WINE  
EDUCATORS

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## Pronunciations (courtesy of Forvo.com)

- Tokaj: (toe-KOY)
- Tokaj-Hegyalja: (toe-KOY heg-YO-yah)
- Tokaji: (toke-EYE)
- Tokaji Aszú: (toke-EYE ah-ZOO)
- Furmint: (FOOR-mint)
- Harslevelú: (HARS-lev-a-loo)
- Sárga Muskotály: (SHAR-goh mush-koh-TIE)  
*aka Muscat blanc á petits grains*

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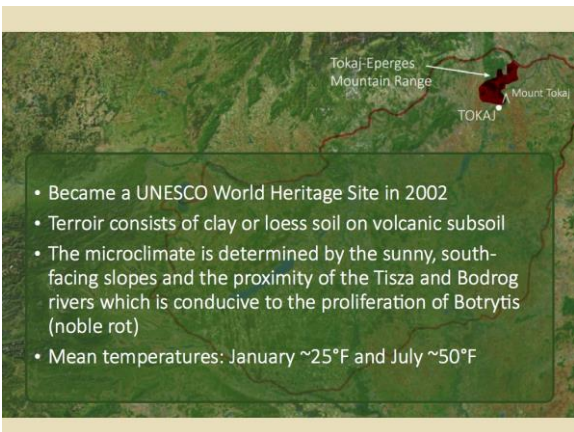
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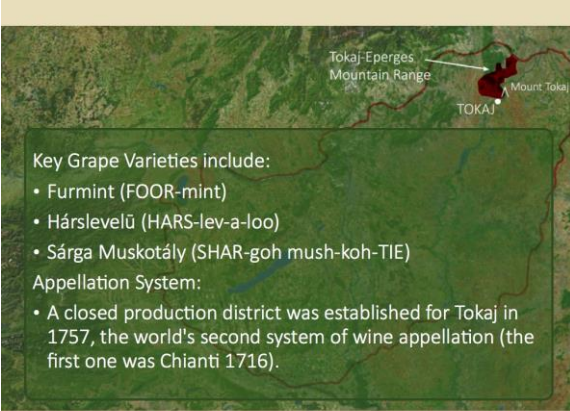
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Key Grape Varieties include:

- Furmint (FOOR-mint)
- Hárslevelű (HARS-lev-a-loo)
- Sárga Muskotály (SHAR-goh mush-koh-TIE)

Appellation System:

- A closed production district was established for Tokaj in 1757, the world's second system of wine appellation (the first one was Chianti 1716).

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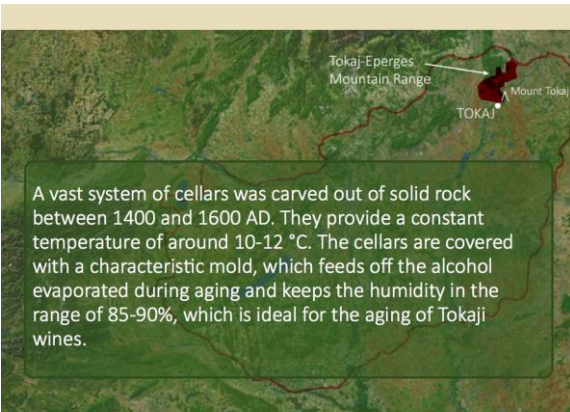
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A vast system of cellars was carved out of solid rock between 1400 and 1600 AD. They provide a constant temperature of around 10-12 °C. The cellars are covered with a characteristic mold, which feeds off the alcohol evaporated during aging and keeps the humidity in the range of 85-90%, which is ideal for the aging of Tokaji wines.

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In 2008, the EU declared that only the wines from the Hungarian Tokaji region can use the name Tokaji in any similar form on their wines so...

- Tokay d'Alsace in France is now known as Pinot Gris
- Tocai Friulano from Italy is now known as Tai or Friulano
- Australian Tokaji style sweet wines (Tokay) are now Topaque
- ... there is ongoing disputes with Slovakia regarding the use of the name Tokaji for their wines...

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Puttonyos



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Puttonyos



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Pre-2013 Wine Sweetness Grades

3 puttonyos	60 - 90 g/l
4 puttonyos	90 - 120 g/l
5 puttonyos	120 - 150 g/l
6 puttonyos	150 - 180 g/l
Tokaji Aszú Eszencia:	oltre 180 g/l
Tokaji Eszencia:	400 - 700 g/l

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## New 2013 Quality Criteria

- Minimum residual sugar is set at 120 g/L for Aszú wines
- Minimum total alcohol level is raised to 19% ABV for Aszú wines
- The puttonyos grading system is abolished
- Barrel aging requirement lowered from a minimum to 2 years to 18 months for Aszú wines
- Aszú berries to finished wine ratios are amended.
- Aszúeszencia wine category is discontinued
- Rules of bottling and sweetening are tightened up for all Tokaji wines.

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## Tokaji Eszencia

- Eszencia is the richest and rarest of all Tokaji wines
- Made from free run juice from dried botrytis-infected grapes, it can reach up to 85% residual sugar and take 6 to 8 years for fermentation to complete reaching just 3% alcohol
- It was once sold in pharmacies because of its penicillin content and restorative powers, accessible only to nobility

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## Comments about Tokaji from Karen MacNeil

"Tokaji Aszú ... is, in a word, mindblowing. It is a wine that defies categorization ... It belongs to what I think of as the Big Five: Champagne, Sherry, Port, Madeira, and Tokaji ... wines that were they not already invented, would never be invented because they are just too painstaking and time consuming to make. These are the five types of wine that, in the end, are irreducible. Wholly unique. They are the products, not just of good wine making, but of genius."

The Somm Journal, Feb/Mar 2016, p. 18

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### Comments about Tokaji from Karen MacNeil

"...Tokaji sits outside of the usual dryness/sweetness spectrum. It's definitely *not* a Sauternes substitute or a sub for TBA or SGN or many other unctuous sweet wines."

"Tokaji is as savory and refreshing as it is sweet. Indeed, the wine may well be the most truly balanced wine in the world for; in the same split second, it registers on every sensory dimension currently known: sweet, salty, tart, spicy, bitter, and savory."

The Somm Journal, Feb/Mar 2016, p. 18

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Questions



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## Wines of Romania

Presented by Valerie Caruso, FWS, CWE



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## Romania – The Place

- Climate - Continental
  - Black Sea - Maritime
  - Danube moderates
- Carpathian Mountains dominate
- Soils
  - Alluvial & sandy near coasts
  - Stony near the mountains
- Market:
  - 5th largest grape grower in EU
  - 6th in EU wine production




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## Romania – Wine History

- Nearly 6000 years of wine history
- Fabled birthplace of Dionysis
- 2<sup>nd</sup> century - Romans rule Dacia
- French influence in 19th century
- Communist impact on wine industry
- EU-friendly appellation system in 2002
- 2007 - Romania becomes part of EU




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## Romania – Wine Quality System

DOCC = Denumire de Origine Controlată și de Calitate Trepte

DOC = Denumire de Origine Controlată: (Vinuri de Calitate)

IGP = Indicatie Geografică Protejată (formerly cu Vin indicatie Geografică)

Vin (formerly Vin de Masa)

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## Romania - Wine Terminology

- Rezervă - 12 months aging time (6 in wood/6 in bottle)
- Vin de Vinotecă - 60 months aging time (12 months in wood)
- Vin tânăr - Young wine released before end of year they were produced
- Cules - Vintage
- Cules Târziu (CT) - Late harvest
- Cules la Maturitate Deplină (CMD) - Grapes harvested at full maturity (similar to a Kabinett)
- Cules la înobilarea boabelor (CIB) - Grapes affected with Botrytis

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## DOCC rules for Cotnari

- Categoriile de calitate: C.M.D. – cules la maturitatea deplină , C.T. - cules târziu și C.I.B. – cules la înobilarea boabelor, în funcție de soiurile din care provin, de conținutul în zahăruri la recoltare a strugurilor și de însușirile lor organoleptice, constituie mențiuni tradiționale și pot fi utilizate numai pentru descrierea vinurilor cu denumire de origine controlată "Cotnari", după cum urmează:
- - D.O.C. – C.I.B.: Grasă de Cotnari, Tămăioasă românească, Pinot gris, Sauvignon, Busuioacă de Bohotin;
- - D.O.C. – C.T.: Grasă de Cotnari, Tămăioasă românească, Fetească albă, Chardonnay-Sauvignon, Pinot gris, Muscat Ottonel, Fetească neagră, Busuioacă de Bohotin, Traminer roz, Sortiment tradițional;
- - D.O.C. – C.M.D.: Grasă de Cotnari, Tămăioasă românească, Fetească albă, Chardonnay-Sauvignon, Pinot gris, Muscat Ottonel, Fetească neagră, Busuioacă de Bohotin, Frâncușă, Sortiment alb.
- În cazul vinurilor cu denumire de origine controlată "COTNARI", maturate minim 6 luni în vase de sticlă și învechite în sticlă timp de cel puțin 6 luni, se poate utiliza la etichetare mențiunea tradițională Rezervă.
- În cazul vinurilor cu denumire de origine controlată "COTNARI" maturate minim un an în vase de sticlă și învechite în sticlă timp de cel puțin 4 ani, se poate utiliza la etichetare mențiunea tradițională Vin de vinotecă.
- În cazul vinurilor cu denumire de origine controlată "COTNARI", care sunt scoase la comercializare înainte de sfârșitul anului în care au fost produse, se poate utiliza la etichetare mențiunea tradițională Vin tânăr.

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## Romania – Red Grapes

- Fetească Neagră
- Roşioară
- Băbească Neagră
- Busuioaca de Bohotin (Pink)
- Merlot
- Cabernet Sauvignon
- Pinot Noir
- Syrah



Photo by Esterbauer via Wikimedia Commons

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## Romania – White Grapes

- Fetească Albă
- Fetească Regală
- Grasă (de Cotnari)
- Tămâioasă Românească
- Frâncușa
- Welchriesling
- Pinot Gris
- Chardonnay
- Sauvignon Blanc



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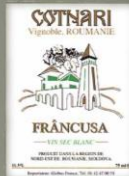
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## Romania – The Famous Wine

- Cotnari
  - Single variety or blend of:
    - 30% minimum Grasă
    - 30% minimum Frâncușa
  - Other grapes: Fetească Albă, Tămâioasă, Busuioaca de Bohotin, Chardonnay, Pinot Gris, Sauvignon Blanc
- Can be dry, popular styles are sweet




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Questions



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# Polish Vodka Polska Wódka

Presented by Jane Nickles, CSE, CWE



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## Heroes of Polish Vodka



Casimir the Great



Horst Schenllhardt



Lobby Boy

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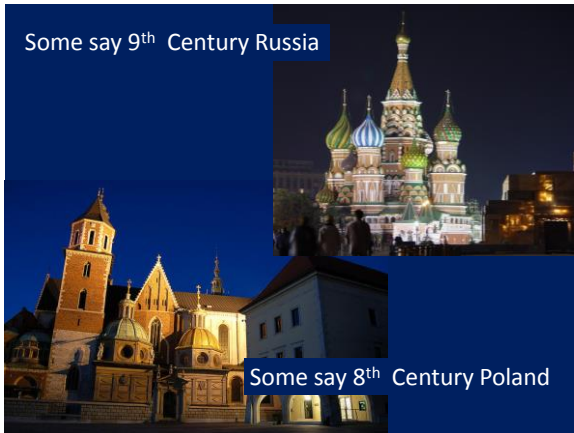
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Heroes of Polish Vodka

Casimir the Great

King of Poland from  
1333 to 1370



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1405 in Poland:  
First written record of wódka



1693 in Poland:  
Detailed, written description of Rye-based wódka

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Wódka was widely produced and consumed  
by the 1500s

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1600s: Noble families and churches granted "monopolies" on production & sale



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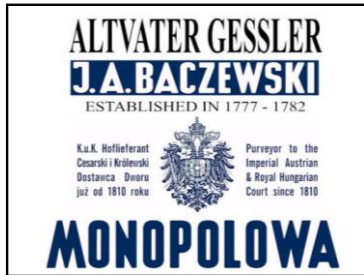
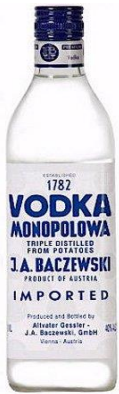
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1800s: Potatoes introduced from the new world  
Advancements in distillation and filtration



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1800s: Distillation becomes industrialized,  
and big brands are born...



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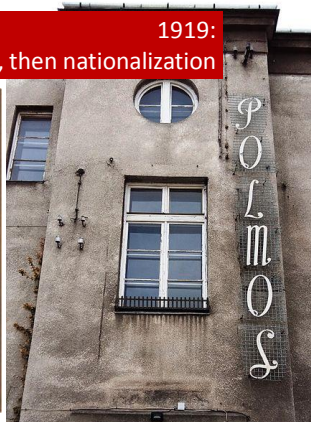
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1919:  
State-control, then nationalization



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### Heroes of Polish Vodka

Horst  
Schenllhardt

Member of the  
European Parliament  
Born 1946



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### The Vodka Belt

Finland, Sweden, Estonia, Lithuania, Latvia, Poland  
Belarus, Norway, Iceland, Ukraine, Russia



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### The Vodka Belt

Finland, Sweden, Estonia, Lithuania, Latvia, Poland  
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*Would the French like Champagne to be distilled from plums, and would the British accept whisky from apricots?*

Richard Henry Czarnecki, MEP–Poland

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15. Vodka

(a) Vodka is a spirit drink produced from ethyl alcohol of agricultural origin obtained following fermentation with yeast from either:

- (i) potatoes and/or cereals, or
- (ii) other agricultural raw materials.

distilled and/or rectified so that the organoleptic characteristics of the raw materials used in fermentation are selectively reduced.

This process may be followed by redistillation and/or treatment with appropriate procedure with activated charcoal, to give it special organoleptic characteristics.



**The Schenllhardt Compromise** →

(d) The description, presentation or labelling of vodka not produced exclusively from the raw material(s) listed in paragraph (a)(i) shall bear the indication 'produced from ...', supplemented by the name of the raw material(s) used to produce the ethyl alcohol of agricultural origin. Labelling shall be in accordance with Article 13(2) of Directive 2000/13/EC.

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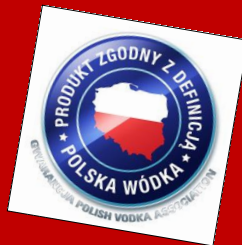
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**The standard defining Polska Wódka/  
Polish Vodka was enacted in 2013**



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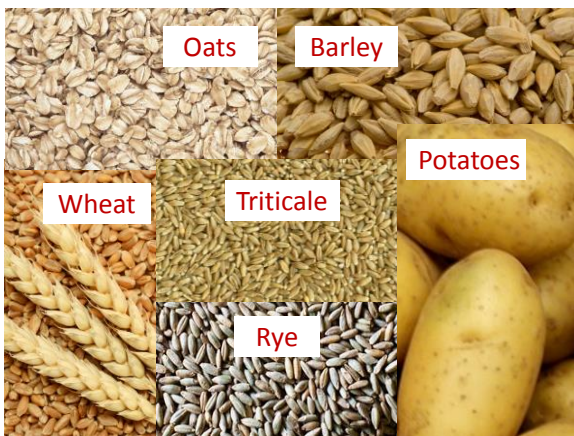
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The forest supports the last remaining herd of European Bison

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The grass is harvested once a year

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Then prepared for use in Żubrówka

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Light, grassy aroma

Hints of citrus and vanilla

Floral—jasmine

Sweet spices—  
cinnamon, nutmeg

Coconut , almond notes

Light yellow-green tint

Honey flavor (chilled)

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### Szarlotka

1 oz Żubrówka  
4 oz Unfiltered  
Apple Juice

Build in a glass with  
cubed or crushed  
ice



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### Forest Lemonade

1 oz Żubrówka  
4 oz Lemonade  
.5 oz Honey

Stir and strain over  
ice; garnish with  
mint leaves



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### Grown-up Apple Martini

1 ½ oz Żubrówka  
1 oz Apple Juice  
½ oz St. Germain

Shake or stir with  
ice; strain into a  
Martini glass



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Questions



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