



Royal Tokaji

LATE HARVEST 2019

Pale gold colour with delicate citrus and spicy aromas. Light and refreshing on the palate with hints of white peach and honey. It has an excellent acid balance, a smooth, silky texture and a clean, long, crisp finish.

After a cool spring, the vintage was characterised by a hot summer with temperatures often above 35°C and with persistent showers, accelerating maturation and leading to an early harvest. October saw fantastic weather with high temperatures, sunny days and no precipitation. These conditions were ideal for the Aszú berry formation and at last we were able to collect berries in large quantities, a generous proportion of which are included in this blend.

There was an abundance of ripe fruit and the overall quality was excellent. An outstanding vintage with nice balance in the dry wines and unbelievable richness in the sweets.

Overall, an outstanding vintage, ripe, rich, and balanced.

The grapes were harvested in October and at the beginning of November. After pressing, the settled juice was fermented in tanks and then the majority of the blend was transferred to barrels for five to six months ageing.

Delicious on its own, as an aperitif, or with spicy cuisine such as Thai, fresh fruits, or any fruit-based dessert.

Serve cool.

Alcohol:	12 %
Sugar:	94,8 g/l
Acidity:	6,9 g/l

Grape varieties: Furmint, Hárslevelű, Yellow Muscat

Bottling date: September 2020

