



Royal Tokaji

BLUE LABEL TOKAJI ASZÚ 5 PUTTONYOS 2018

Intense nose of attractive grapefruit, apricot and spice, elegant and floral. Rich and full-flavoured on the palate balanced by botrytis-induced crisp acidity with a long, opulent, vivacious finish.

After a cold winter, temperatures rose rapidly in April and May, stimulating vigorous growth in the vines. Harvest was the earliest in living memory and probably the earliest ever, providing good volumes of healthy, ripe grapes with firm acidity and excellent quality. The warm, dry autumn was more conducive to drying the grapes than to botrytis, but sporadic showers promoted noble rot and enabled us to pick a very satisfactory amount of fine quality Aszú berries. Overall, a record-breaking and outstanding vintage, ripe, rich, and balanced.

Fine quality Aszú berries with good flavour, balance and delicate botrytis were macerated in fermenting must for two days. After pressing and finishing fermentation, the wines were filled into 300 and 500 litre Hungarian oak casks in our extensive, deep, underground cellars to mature for over two years. The final blends were carefully crafted in the spring of 2021.

Enjoy now or cellar for future enjoyment as the wine matures. Sip as an aperitif, serve with fruit-based desserts or hard cheeses or enjoy this mouth-watering wine on its own instead of a dessert.

Serve cool.

Alcohol:	11,5 %
Sugar:	162,4 g/l
Acidity:	7,04 g/l

Grape varieties: Furmint, Hárslevelű

Bottling date: July 2021

