



Royal Tokaji

BLUE LABEL TOKAJI ASZÚ 5 PUTTONYOS 2019

Intense nose of attractive melon, apricot and honey, elegant and floral. Rich and full-flavoured on the palate balanced by botrytis-induced vibrant acidity with a long, and fresh 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 perfect weather with high temperatures, sunny days, and only sporadic precipitation. These conditions were ideal for the Aszú berry formation and 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 resulting in unbelievable richness balanced by typically crisp acidity.

Fine quality Aszú berries with good flavour, balance and perfect 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 2022.

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:	155,5 g/l
Acidity:	7,24 g/l

Grape varieties: Furmint, Hárslevelű

Bottling date: July 2022

