



Royal Tokaji

2018 NYULÁSZÓ ASZÚ 6 PUTTONYOS

WINERY

Royal Tokaji was founded in 1990 by well-known author Hugh Johnson and a small group of investors who were inspired to restore and preserve Hungary's precious wine legacy after the fall of Communism. Tokaji is the world's original sweet white wine — the “cult wine” of the 18th and 19th centuries — and the Tokaj wine region was the first to have classified vineyards.

WINE

Nyulászó (meaning “a good place to catch hares”) is a celebrated First Growth vineyard overlooking the village of Mád.

VINEYARDS

Volcanic bedrock is covered with rich, brown clay mixed with lighter rhyolite tuff. This combination consistently produces elegant wines with a steely backbone. Royal Tokaji owns 15 hectares of land, mainly planted with Furmint, Hárslevelű, and Kabar vines, averaging about 25 years old.

VINTAGE NOTES

After a cold winter, temperatures rose quickly in April and May, leading to vigorous vine growth. Harvest was the earliest on record, yielding healthy, ripe grapes with firm acidity and excellent quality. The warm, dry autumn favored drying the grapes over botrytis, but we still picked a good amount of high-quality Aszú berries. Overall, it was a record-breaking and outstanding vintage—ripe, rich, and balanced.

WINEMAKING

The excellent Aszú berries with good structure and perfect botrytis were macerated in fermenting must for two days. After pressing and finishing fermentation in barrel the wines were filled into Hungarian oak casks in our extensive, deep underground cellars to mature for over two years. The final blends were carefully crafted in then spring of 2021.

TASTING NOTES

This wine is lively and elegant, with tropical fruits and vanilla on the nose. On the palate, it has ripe melon, greengage plums, and apricots, balanced by smooth acidity. The finish is long and complex.



VINEYARD

Region: Tokaj

Appellation: Tokaj

Soil: Volcanic bedrock overlaid with rich, brown clay interspersed with lighter rhyolite tuff

Age/Exposure: 25 years old
15 ha

Eco-Practices: Sustainable, Vegan

WINEMAKING

Varietals: Furmint

Aging: Aged for more than two years in Hungarian oak casks in our underground cellar

TECHNICAL DETAILS

Yeast: Cultured yeast

Alcohol: 11%

Residual Sugar: 204.8 g/L

Total Acidity: 6.82 g/L

pH: 3.40