



Royal Tokaji

2018 GOLD LABEL 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

Gold Label 6 Puttonyos is the ultimate expression of its region and of Royal Tokaji's classified vineyards. This estate-grown botrytis wine is a blend of the winery's 1st and 2nd growth vineyards. Gold Label delivers a rich, intense nose, hints of grapefruit and spice with citrus, peach and apricot fruit and a fine balance of sweetness and acidity.

VINEYARDS

Gold Label Aszú 6 Puttonyos is produced from Aszú berries carefully selected from the finest classed growth vineyards in the village of Mád.

VINTAGE NOTES

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 nevertheless we managed to pick a very satisfactory amount of fine quality Aszú berries. Overall, 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.

TASTING NOTES

Intense spicy nose with hints of orange peel and vanilla. Very fine and elegant wine, full-flavoured with balancing acidity, melon and peach on the palate with a long, rich finish.

VINEYARD

Region:	Tokaj
Appellation:	Tokaj
Soil:	Volcanic bedrock overlaid with deep loess soil
Age:	35-50 years old
Eco-Practices:	Sustainable, Vegan

WINEMAKING

Varietals:	Furmint
Aging:	Two years in 100% Hungarian oak casks of which 30% is new

TECHNICAL DETAILS

Yeast:	Royal Tokaji's own cultured yeast
Alcohol:	11%
Residual Sugar:	197.1 g/L
Total Acidity:	6.75 g/L
pH:	3.5