



# Royal Tokaji

## 2018 RED LABEL ASZÚ 5 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

Only 15 vintages of the Royal Tokaji Red Label 5 puttonyos have been produced since its premier release of the 1990 vintage, 30 years ago. Red Label 5 Puttonyos is a botrytised wine made from Furmint, Hárslevelű and Muscat. True aszú harvests are not an annual event because aszú berry development requires specific conditions for noble rot to succeed. This rich, powerful, complex wine features peaches, honey and subtle spice and citrus notes all balanced by the vibrant acidity that is typical of these wines.

### VINEYARDS

Red Label Aszú 5 Puttonyos is produced from Aszú berries carefully selected from the finest classed growth vineyards from the Tokaj wine region.

### 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 nose with lots of fruitiness and spice. Great structure and opulent mouthfeel with flavours of white peach and tropical fruits, an impressive balance of richness, acidity and a very long 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, Hárslevelű
Aging:	Two years in 100% Hungarian oak casks of which 30% is new.

### TECHNICAL DETAILS

Yeast:	Royal Tokaji's own cultured yeast
Alcohol:	11.5%
Residual Sugar:	162.5 g/L
Total Acidity:	7.04 g/L
pH:	3.47