



# Royal Tokaji

## 2018 SZT. TAMÁS – 1ST GROWTH TOKAJI 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

In truly exceptional years Royal Tokaji selects the finest berries from its finest vineyards and carefully produces a few barrels of Single Vineyard Aszú. A testament to the meticulous craftsmanship and the unique terroir of Royal Tokaji the wine epitomizes elegance with notes of orange peel and hint of vanilla.

### VINEYARDS

Szt. Tamás is a celebrated First Growth vineyard sloping southwest and overlooking the Royal Tokaji winery in Mád. The soil is rich, red clay interspersed with indigo and purple volcanic rocks on and below the surface. Royal Tokaji owns 16 ha of parcels planted with Furmint vines with an average age of around 30 years.

### 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. The final blends were carefully crafted in the spring of 2021.

### TASTING NOTES

This wine is typically structured and concentrated with plenty of fruit and vanilla on the nose, dominated by apricot and marmalade. A cascade of fruit on the palate followed by pear and peach flavors, balancing acidity and a very long and complete finish.

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



### VINEYARD

Region:	Tokaj
Appellation:	Tokaj
Soil:	Rich, red, clay interspersed with indigo and purple volcanic rocks
Age/Exposure:	Southwest exposure with vines averaging 30 years of age
Eco-Practices:	Sustainable, Vegan

### WINEMAKING

Varietals:	Furmint, Hárslevelű
Aging:	After pressing, the settled wines were filled into Hungarian oak casks in our extensive, deep underground cellars to mature for over two years.

### TECHNICAL DETAILS

Alcohol:	11%
Residual Sugar:	199.2 g/L
Total Acidity:	6.46 g/L