



ROYAL TOKAJI 2017 GOLD LABEL, 6 PUTTONYOS

Varietal Composition:	Furmint
Barrel Aging:	24 months in old Hungarian oak
Alcohol:	10.5%
Total Acidity:	8.17 g/L
Residual Sugar:	189 g/L
Bottling Date:	May 2020

THE ROYAL TOKAJI GOLD LABEL

Each vintage of the Royal Tokaji Gold Label is a different blend of the winery's single-vineyard wines. Once the single-vineyard wines have finished aging, the winemaker determines which barrels to declassify for Gold Label blending.

THE 2017 VINTAGE

The summer was hot, so the Aszú berry harvest began in early September. We continued to pick steadily in the ideal autumn weather. In particular, October had three weeks of ideal conditions for developing fine quality Aszú. The days were characterized by early morning mists, afternoon sunshine, and drying winds, providing the perfect environment.

WINEMAKING

We took high-quality Aszú berries with good structure and perfect botrytis and let them macerate in fermenting must for two days. Then, we pressed the berries and let the wine finish fermenting. Next, we filled the wine into 300 and 500 litre Hungarian oak casks and stored them in our deep, underground cellars for over two years. Finally, in the spring of 2020, we carefully crafted the final blends.

TASTING NOTES

The 2017 has a rich, intense aroma with notes of orange peel and spice. This wine is very refined and elegant, with a full flavor that has lively acidity and hints of citrus and peach on the palate. It has a long, balanced finish. The Aszú wines are known for their great structure, abundance of botrytis, depth, and freshness, which are all indicative of their potential for long-term aging.

SERVING SUGGESTIONS

This wine can be enjoyed now or cellared for future enjoyment as it matures. It can be sipped on its own as an aperitif or served with fruit-based desserts or hard cheeses. Serve chilled.



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