



# Royal Tokaji

## 2023 LATE HARVEST



### 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

Late Harvest uses partial bunch selection, which naturally includes ripe, overripe and botrytised berries, giving a distinctive Tokaji character with only six months maturation in barrel. This wine highlights the natural acidity and freshness of native grapes Furmint and Hárslevelű and delivers fresh stone fruit and floral character, a silky texture and a long, crisp finish.

### VINTAGE NOTES

2023 was a year of contrasts, with highly variable spring temperatures delaying budbreak and flowering. A wetter-than-average June was balanced by a very dry July, while botrytis remained present throughout the season. After helpful late-September rains and a subsequent drying period, extended picking yielded top-quality Aszú berries, many of which are included in this blend. High acidity and very pure fruit defined the sweet wines, with excellent berry quality and concentration.

### WINEMAKING

After pressing, the settled juice was fermented in tank, then the majority of the blend aged in barrel for five to six months.

### TASTING NOTES

Pale gold color with delicate citrus and spicy aromas. Light and refreshing on the palate with hints of white peach and honey. It has an excellent acid balance, a smooth, silky texture and a clean, long, crisp finish.

### VINEYARD

Region: Tokaj  
Appellation: Tokaj  
Soil: Volcanic  
Age: 20 years old  
Eco-Practices: Sustainable, Vegan

### WINEMAKING

Varietals: Furmint, Hárslevelű, Yellow Muscat  
Aging: After pressing, the settled juice was fermented in tanks and then the majority of the blend was transferred to barrels for five to six months aging.

### TECHNICAL DETAILS

Yeast: Native  
Alcohol: 11%  
Residual Sugar: 96 g/L  
Total Acidity: 7 g/L  
pH: 3.32