



# Royal Tokaji

## 2017 ESSENCIA



### 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

Essencia is the world’s most concentrated essence of its ripest grapes, it is the ‘liquid gold’ that very slowly oozes from a pile of aszú grapes raisined by botrytis and climatic conditions.

### VINTAGE NOTES

After a hot summer, the Aszú berry harvest began in early September and continued steadily in ideal autumn conditions. October delivered three textbook weeks of morning mists, sunny afternoons, and drying winds, promoting high-quality botrytis. The resulting Aszú wines show strong structure, depth, freshness, and complexity, with excellent aging potential.

### WINEMAKING

Essencia is made from individually hand-picked aszú berries affected by noble rot, where the shriveled grapes are collected and allowed to slowly release their thick, syrup-like juice under their own weight without pressing. Because the juice contains extremely high sugar levels, fermentation happens very slowly—sometimes over several years—and the wine is typically aged in glass demijohns or neutral vessels to preserve purity rather than oak influence. The result is an incredibly rare, intensely concentrated wine that balances immense sweetness with the vibrant acidity that defines Tokaji.

### TASTING NOTES

Bold and complex, with spectacular balance. Fresh pear and quince lead, layered with lychee and Seville orange. Vibrant acidity sustains endless freshness, balancing the sweetness through a long, thrilling finish.

### BY-THE-SPOON

2017 Essencia is offered as a single bottle (375 ml) in a red lacquer case with a crystal sipping spoon. The spoon was designed exclusively for Royal Tokaji, enabling 25 1-tablespoon pours per bottle.

### VINEYARD

**Region:** Tokaj  
**Appellation:** Tokaj  
**Age:** Vines approximately 35 years old  
**Soil:** Volcanic  
**Eco-Practices:** Sustainable, Vegan

### WINEMAKING

**Varietals:** Furmint, Hárslevelü, Muscat  
**Aging:** A gradual and very slow alcoholic fermentation took place spontaneously, lasting over 5 years in glass demijohns.

### TECHNICAL DETAILS

**Alcohol:** 2%  
**Residual Sugar:** 557 g/L  
**Total Acidity:** 10.38 g/L  
**pH:** 3.57