



Royal Tokaji

2019 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 17 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 cool spring, a hot, showery summer (often above 35°C/95°F) accelerated ripening and led to an early harvest. October then brought warm, sunny weather with little rain—ideal for Aszú berry formation—allowing large, high-quality picks. The wines show abundant ripe fruit and remarkable richness, balanced by crisp acidity.

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: 155.5 g/L

Total Acidity: 7.24 g/L

pH: 3.5