



Royal Tokaji

2020 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

The 2020 vintage rewarded careful vineyard management, as changeable weather throughout the season required constant attention. Above-average rainfall delayed ripening, but the resulting humidity encouraged the development of noble rot. Dry, warm periods in September and October created ideal conditions for harvesting high-quality Aszú berries with exceptional potential. Harvest was completed on November 10. Overall, the vintage produced excellent fruit, with vibrant acidity and a palate that is round, balanced, and rich.

WINEMAKING

Fine-quality Aszú berries, showing excellent flavor, balance, and perfectly developed botrytis, were macerated in fermenting must for two days. After pressing and the completion of fermentation, the wines were transferred to 300- and 500-liter Hungarian oak casks in the estate's deep underground cellars, where they matured for more than two years. The final blends were carefully assembled in the spring of 2023.

TASTING NOTES

An intense and seductive nose reveals notes of melon, apricot, and honey. The palate is rich and full-flavored, balanced by vibrant botrytis-driven acidity and a long, fresh 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, Kabar
Aging:	Two years in 100% Hungarian oak casks of which 30% is new.
Bottling Date:	August 2023

TECHNICAL DETAILS

Yeast:	Royal Tokaji's own cultured yeast
Alcohol:	11%
Residual Sugar:	148 g/L
Total Acidity:	9.29 g/L
pH:	3.5