

# 2018 'MÉZES MÁLY' TOKAJI ASZÚ 6 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**

In truly exceptional years Royal Tokaji selects the finest berries from its finest vineyards and carefully produces a few barrels of Single Vineyard Aszú.

## **VINEYARDS**

Mézes Mály is one of just two vineyards classified as a Great First Growth. Its volcanic bedrock is overlaid with deep loess soil, giving elegance, finesse and floral notes to its wines. Royal Tokaji owns 11 of its 19 hectares, facing south with views to the Great Plain in the distance.

## VINTAGE NOTES

After a cold winter, temperatures rose rapidly in April and May, stimulating vigorous growth in the vines. Harvest was the earliest in living memory and probably the earliest ever, providing good volumes of healthy, ripe grapes with firm acidity and excellent quality. The warm, dry autumn was more conducive to drying the grapes than to botrytis, but nevertheless we managed to pick a very satisfactory amount of fine quality Aszú berries. Overall, a record-breaking and outstanding vintage, ripe, rich, and balanced.

## 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. The final blends were carefully crafted in the spring of 2021.

#### TASTING NOTES

Floral notes on the nose with scents of flower fields and honey (Mézes Mály translates as "honey-place"). The palate shows typical elegance and depth with peach, pear and pineapple flavours leading to a long, delicate honey-filled finish.

Sip on its own as an aperitif, serve with fruit-based desserts or hard cheeses, or enjoy this mouth-watering wine on its own.

#### **VINEYARD**

Region: Tokaj

Appellation: Tokaj

Soil: Volcanic bedrock is overlaid

with deep loess soil

**Exposure**: South-facing exposure

Eco-Practices: Sustainable, Vegan

#### WINEMAKING

Varietals: Furmint, Hárslevelű

Aging: After pressing, the settled

wines were filled into
Hungarian oak casks
in our extensive, deep
underground cellars to
mature for over two years.

## TECHNICAL DETAILS

Alcohol: 11% Residual Sugar: 206.9 g/L Total Acidity: 6.9 g/L

