



Royal Tokaji

GOLD LABEL

TOKAJI ASZÚ 6 PUTTONYOS 2017

Rich intense nose with hints of orange peel and spice. Very fine and elegant wine, full-flavoured with vibrant acidity, citrus and peach on the palate with a long, balanced finish.

Summer was hot, so we began the Aszú berry harvest in early September and continued to pick steadily in the ideal autumn weather. In particular October provided three textbook weeks for the development of fine quality Aszú, with day after day of early morning mists, afternoon sunshine and drying winds. The Aszú wines show great structure, plenty of botrytis, depth and freshness with excellent complexity, all attributes of long ageing potential.

Fine quality Aszú berries with good structure and perfect botrytis were macerated in fermenting must for two days. After pressing and finishing fermentation the wines were filled into 300 and 500 litre 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 2020.

Enjoy now or cellar for future enjoyment as the wine matures. Sip on its own as an aperitif, serve with fruit-based desserts or hard cheeses or enjoy this mouth-watering wine on its own instead of a dessert.

Serve cool.

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| Alcohol: | 10,5 % |
| Sugar: | 189 g/l |
| Acidity: | 8,17 g/l |

Grape variety: Furmint
Bottling date: May 2020

