



*Royal Tokaji*

## NYULÁSZÓ - 1<sup>ST</sup> GROWTH TOKAJI ASZÚ 6 PUTTONYOS 2017

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

2017 was such a year, just the eighth this century, showing exceptional richness, structure and backbone balanced by lively acidity - a truly volcanic vintage.

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 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.

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 2020.

Nyulászó (meaning “a good place to catch hares”) is a celebrated First Growth vineyard overlooking the village of Mád. Its volcanic bedrock is overlaid with rich, brown clay interspersed with lighter rhyolite tuff, consistently producing racy, perfumed, elegant wines with a steely backbone.

This wine is lively and elegant, highly perfumed on the nose with ripe peach and apricot on the palate balanced by silky acidity. The finish is long and incredibly complex.

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 pudding.

---

<b>Alcohol:</b>	10,5 %
<b>Sugar:</b>	203,3 g/l
<b>Acidity:</b>	7,73 g/l

---

**Grape varieties:** Furmint, Kabar

**Bottling date:** June 2020

5 541 bottles of 500ml

