



Royal Tokaji

LATE HARVEST 2018

After a cold winter, temperatures rose rapidly in April and May, stimulating vigorous growth in the vines. Flowering was successfully completed by the end of May setting an advanced pace that continued throughout the long, hot, parched summer.

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, a generous proportion of which are included in this blend. Overall, a record-breaking and outstanding vintage, ripe, rich, and balanced.

Pale gold colour with delicate citrus and spicy aromas. Light and refreshing on the palate with hints of white peach and honey. It has an excellent acid balance, a smooth, silky texture and a clean, long, crisp finish.

The grapes were harvested in October and at the beginning of November. After pressing, the settled juice was fermented in tanks and then the majority of the blend was transferred to barrels for five to six months ageing.

Delicious on its own, as an aperitif, or with spicy cuisine such as Thai, fresh fruits, or any fruit-based dessert.

Serve cool.

