



Royal Tokaji

SWEET SZAMORODNI 2018

Gold colour with delicate plums, apricots and spicy aromas. Rich, seductive on the palate with hints of vanilla and honey. It has an excellent acid balance with rich barrel maturation notes and a clean, long-lasting finish.

Summer was hot with temperatures often above 35°C, again accelerating maturation and the grapes ripened and were ready for picking earlier than ever before in the written history of Tokaji.

An outstanding vintage with nice balance in the dries and unbelievable richness in the sweets.

Excellent quality and rich Furmint and Hárslevelű grapes were harvested in the first part of November to make this wine. After pressing, the settled juices were fermented in tanks and maturation took place for one year in barrels.

It is the traditional late harvest of Tokaji.

Serve at 12°C on its own or with foie gras. Also ideal with aromatic and spicy Asian cuisine, fresh fruits and light desserts.

Alcohol: 11,5 %
Sugar: 132 g/l
Acidity: 6,71 g/l

Bottling date: June 2020

