



Royal Tokaji

BLUE LABEL TOKAJI ASZÚ 5 PUTTONYOS 2017

Intense nose with lots of fruitiness and spice. Great structure and vibrant freshness with flavours of white peach and ripe plums, a perfect balance of richness, crisp acidity and a long 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 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 flavour, balance 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 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.

Alcohol:	11 %
Sugar:	158,1 g/l
Acidity:	7,93 g/l

Grape varieties: Furmint, Hárslevelű
Bottling date: July 2020

