



Royal Tokaji

SZT. TAMÁS - 1ST 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.

Szt. Tamás is a celebrated First Growth vineyard sloping southwest and overlooking the Royal Tokaji winery in Mád. The soil is rich, red, clay interspersed with indigo and purple volcanic rocks on and below the surface. Royal Tokaji owns 16 ha of parcels planted with Furmint vines with an average age of around 30 years.

This wine is typically structured and concentrated with plenty of citrus fruit on the nose, dominated by orange peel and marmalade. A cascade of fruit on the palate follows apricot and peach flavours, thrilling acidity and a very long and complete finish.

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.

Alcohol:	10,5 %
Sugar:	191,3 g/l
Acidity:	7,41 g/l

Grape varieties: Furmint

Bottling date: June 2020

3 635 bottles of 500ml

