



Royal Tokaji

SÁRGAMUSKOTÁLY DRY 2019

The Yellow Muscat is one of the dominant grape varieties in Tokaj. Its aroma is reminiscent of fresh pears and melons. On the palate it is refreshing and flavoursome with intense white peach and citrus fruit. It is characterized by elegant, crisp acids. Excellent balance with a long finish.

In 2019, due to the high summer temperatures, the grapes were ready for harvesting in early September. They were collected from different Yellow Muscat plots.

Bunches were destemmed, crushed and macerated for several hours in the presses. After pressing we fermented the musts in stainless steel tanks at 17°C using our own cultured yeasts. Prior to bottling the wine was kept on fine lees in stainless steel tanks to preserve the fresh fruitiness and the aromas characteristic of the variety.

Best accompanying fresh salads and fruit based dishes, or just a friendly conversation.

Alcohol:	12,5%
Sugar:	7,5 g/l
Acidity:	7,8 g/l

Bottling date: 2019 January

