

ROYAL TOKAJI 1999 MÉZES MÁLY

95 points: Wine Spectator

“A touch of new oak rounds this out and attractive grassy, herbal notes add an edge to the apricot, marmalade and stone flavors. It’s beautifully balanced and succulent, with a light weight and a long, saturated finish. Furmint, Hárslevelű and Muscat.” *June 30, 2009*

94 points: Wine Enthusiast

“This exuberant Tokaji starts with an enticing nose of orange peel, honey, flowers and toast, and explodes in the mouth with intense, delicious waves of lemon, orange and honey flavors. A perfect balance of acid and fruit keeps the wine fresh without losing its luscious appeal. A memorable wine loaded with personality and excitement.” *May 2009*



ROYAL TOKAJI 2000 BETSEK

95 points: Wine Spectator Insider

“A racy style, oozing dried apricot and orange peel aromas, with candied orange and butterscotch flavors. The bracing acidity works in tandem with the chalky feel, releasing on the marmalade and vanilla finish. Drink now through 2035.” *April 8, 2009*

91 points: Wine Enthusiast

“A beautiful wine with unfolding aromas of orange peel, honey, vanilla and spice, with a viscous mélange of honey, spice and citrus on the palate. Elegant and flinty, with a luxurious finish.” *May 2009*



ROYAL TOKAJI 2000 ESSENCIA

97 points: Wine Spectator Insider

“The essence of orange blossom, dried apricot, tobacco and butterscotch aromas and flavors. This is thick and viscous, with a vivid structure and a saturated finish. Intensely sweet. A drop goes a long way. Drink now through 2050. From Hungary.” *April 8, 2009*

95 points, Editor’s Choice: Wine Enthusiast

“This famed Hungarian dessert wine never disappoints. An elegant nose of honey, apricot, butterscotch and spice is followed by a luxuriant, mouth-coating wave of satiny honey and apricot flavors, balanced by citrusy acidity. Complex, perfectly poised, it’s a wine with both pedigree and charm—delicious when sipped alone or paired with a mild Roquefort or fruit.” *May 2009*

