

ROYAL TOKAJI 2008 MÉZES MÁLY

SINGLE-VINEYARD

GREAT FIRST GROWTH, 6 PUTTONYOS

Varietal Composition:	Furmint, Hárslevelü, Muscat
Barrel Aging:	24 months in old Hungarian oak
Production:	196 cases (6/500ml)
Alcohol:	9.5%
Total Acidity:	10.1g/L
Residual Sugar:	213g/L



THE MÉZES MÁLY VINEYARD

Royal Tokaji owns more than half of 46.9-hectare (19 acres) Mézes Mály (MAIZE-esh my), one of only two vineyards in all of Tokaj to be named as a great first growth in the classification of 1700 (the other portion of the vineyard is owned by Hugh Johnson). Mézes Mály has since been referred to as “pro mensa caesaris primus haberi,” or “to be the first choice at the royal table” — an honorable distinction likened to Château d’Yquem’s status in Bordeaux. Located on a south-facing slope, “Mézes Mály,” or “honeycomb,” is Royal Tokaji’s only vineyard with loess topsoil, providing the wines with honey and floral characteristics. These wines are softer than other Royal Tokaji wines grown in vineyards with volcanic-clay topsoil.

THE 2008 VINTAGE

A very mild winter was followed by rain from spring until early summer. In August, the weather changed dramatically. September was cool and wet again, delaying ripening. A lovely and very long Indian summer from early October turned a good vintage into a great one. The miraculous weather provided perfect conditions for developing aszú berries and the harvest was of unmatched quality.

TASTING NOTES

Very rich aromas of many different fruits, minerals and a hint of smoke. A very rich, robust and creamy wine. The high sugar is pronounced on the finish.

SERVING SUGGESTIONS

Royal Tokaji’s Aszú wines are wonderful on their own as an apéritif or digestif, with cigars and petits fours. Given their bright acidity, these wines also pair well with a wide variety of foods, including foie gras, fruit tarts, chocolate desserts and a variety of cheeses. Serve slightly chilled at 12 to 15 degrees Celsius (54 to 59 degrees Fahrenheit) in a small port glass or a glass of similar size.