

ROYAL TOKAJI 2008 NYULÁSZÓ

SINGLE-VINEYARD FIRST GROWTH, 6 PUTTONYOS

Varietal Composition:	Furmint, Hárslevelü, Muscat
Vineyard Size:	17.8 hectares (44 acres)
Vine Age:	
10.2 hectares (25.2 acres):	Planted 1977-1982
7.6 hectares (18.8 acres):	Planted 2001
Elevation:	An average of 180 meters (590 feet)
Barrel Aging:	24 months in old Hungarian oak
Production:	698 cases (6/500ml)
Alcohol:	11.5%
Total Acidity:	10g/L
Residual Sugar:	161g/L



THE NYULÁSZÓ VINEYARD

The first vineyard that Royal Tokaji purchased was a portion of Nyulászó (NIEW-lahz-oh), one of the most well-known and sought-after vineyards in Tokaj. “Nyulászó” comes from an ancient Hungarian word meaning “to catch hares.” The vineyard is located on south-, southwest- and southeast-facing slopes overlooking the village of Mád. The grapes grown here produce lively, elegant and highly perfumed wines, characteristics typically associated with wine grapes grown in loess soil, even though Nyulászó is predominantly red volcanic-clay with only pockets of loess soil. Because of this unusual soil composition, the wines that are made from Nyulászó’s grapes are the most complex wines in the Royal Tokaji portfolio.

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

The 2008 Nyulászó displays dried figs, a slight metallic hint and ripe peach on the nose, and figs as well as peach on palate. An elegant wine with an almond note and well-integrated, refreshing acidity on the finish. The sugar is slightly lower (161g/L) than usual for this vineyard, and this makes for the most elegant Nyulászó we have yet produced.

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.