

ROYAL TOKAJI 2008 RED LABEL

FIRST AND SECOND GROWTH, 5 PUTTONYOS

Winemaker:	Károly Áts
Varietal Composition:	Primarily Furmint and Hárslevelü with a small percentage of Muscat
Vine Age:	20-30 years
Bottled:	May 31, 2011
Barrel Aging:	30 months in old Hungarian oak from the Zemplen forest (mostly 500-liter/132-gallon barrels with some 350-liter/92-gallon barrels). When new, the barrels were used to age the Royal Tokaji Furmint.
Production:	42,257 cases (6/500ml)
Alcohol:	11.5%
Total Acidity:	9.3g/L
Residual Sugar:	155.5g/L



THE ROYAL TOKAJI RED LABEL

Only 11 vintages of the Royal Tokaji Red Label have been produced since its premier release of the 1990 vintage. Since then, the Red Label has been made in 1991, 1993, 1995, 1996, 1999, 2000, 2003, 2005, 2006, 2007 and 2008. This wine is a blend of carefully selected grapes from several of Royal Tokaji's first and second growth vineyards.

THE 2008 VINTAGE

Winter was mild followed by rain from spring until early summer. In August the weather changed dramatically, becoming very hot and dry. September was cool and wet again, delaying ripening. A lovely, very long Indian summer from early October on turned a good vintage into a great one. The miraculous weather provided perfect conditions for developing aszú berries and the harvest was of unmatched size and quality. The Aszú wines have the lovely botrytis character of the great 1999 vintage.

TASTING NOTES

This Aszú wine is very complex; its intense sweetness is balanced by crispy acidity. On the palate, tropical fruit, lime and grapefruit meet with freshness. It has a very long 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.

WILSON DANIELS 
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