

# ROYAL TOKAJI 2008 SZT. TAMÁS

## SINGLE-VINEYARD

### FIRST GROWTH, 6 PUTTONYOS

Varietal Composition:	Furmint, Hárslevelü, Muscat
Vineyard Size:	11.9 hectares (29.4 acres)
Vine Age:	
7.2 hectares (17.79 acres):	Planted 1982-1987
4.7 hectares (11.61 acres):	Planted 2001
Barrel Aging:	24 months in old Hungarian oak
Production:	394 cases (6/500ml)
Alcohol:	11.7%
Total Acidity:	9.9g/L
Residual Sugar:	174g/L



## THE SZT. TAMÁS VINEYARD

The Szt. Tamás (SENT tahm-ash) Vineyard is located north of Royal Tokaji's Nyulászó Vineyard on south-facing slopes at nearly 220 meters (720 feet), overlooking the winery's cellars. Nearly all of Royal Tokaji's 22 parcels in Szt. Tamás are in the top league. Named for the apostle Saint Thomas, the vineyard has red, volcanic clay soil, high in iron oxide, that has the ability to retain moisture, which is very helpful in drought years. Wines produced from grapes grown in Szt. Tamás have a lovely, pure fruitiness, nice acidity and good ageability.

## 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

Plenty of citrus dominated by orange peel. A cascade of fruit with some spice on the nose and the palate. Magically balanced with a delicate acidity.

## 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.