

ROYAL TOKAJI RED LABEL 1996

Aszú 5 puttonyos



Grape Varieties

All Royal Tokaji wines are produced from predominantly Furmint and Harslevelu grape varieties, with a small percentage of Muscatoly.

Vinification

The skill and traditions of producing Aszú wines have changed little since the 17th Century. Hand picked Aszú berries are macerated with top quality base wines. The resultant Aszú wines mature at different sweetness levels, generally 4,5 or 6 puttonyos. Careful pruning in the 1st and 2nd Growth vineyards amongst their 110 hectares, hand picking and maturation for a minimum of 3 years in Gonci casks in 13th century cellars, ensure these rich, refreshing wines are produced to the highest quality.

Tasting notes

The defining characteristics of all Royal Tokaji Aszú wines are a clear golden colour, a bouquet of complex dried fruits, and a taste that encompasses lingering richness enlivened by delightful fresh acidity.

Peter Vinding-Diers' tasting notes on Royal Tokaji Red Label, Aszú 5 puttonyos 1996:

Colour: Reddish, with an orange hue that goes very well with its name

Nose: Dominated by honey and oranges, a delicious mixture which gives it a very feminine feeling

Aftertaste: A "fat" middle and ending with a very long finish on a distinctly peachy note

Alcohol: Alcohol.- 10% Sugar 0.175 Acid g/l: 10.7

Drinking

Enjoy cool (10 - 12 degrees)

Tokaji Aszú wines have always been appreciated served on their own as a celebration drink.

Today chefs all over the world are being challenged by this re-born classic wine and some favourite accompaniments are Foie Gras, fruit tarts, chocolate and Blue Cheese. Royal Tokaji wines are also enjoyed with cigars.