

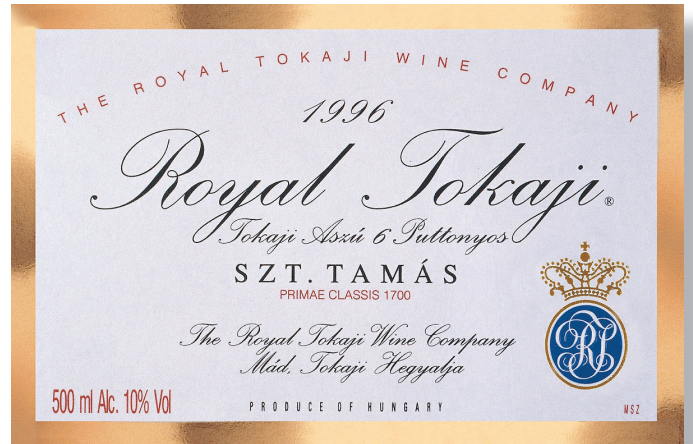
# ROYAL TOKAJI 1996 SZT. TAMÁS

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## SINGLE VINEYARD

### FIRST GROWTH, 6 PUTTONYOS

Winemaker:	Károly Áts
Varietal Composition:	65% Furmint, 30% Hárslevelű, 5% Muscat
Estate Acreage:	29.4
Vine Age:	
17.79 acres:	Planted 1982–1987
11.61 acres:	Planted 2001
Harvest Dates:	November
Barrel Aging:	3.5 years
Bottled:	August 2000
Production:	600 cases (6/500ml)
Cases Imported:	100
Alcohol:	10.0%
Total Acidity:	10.6g/L
Residual Sugar:	162g/L



## THE SZT. TAMÁS VINEYARD

The Szt. Tamás (*saint tä-määsh*) Vineyard is located north of Royal Tokaji's Nyulászó Vineyard on south-, southwest- and southeast-facing slopes at nearly 750 feet, overlooking the winery's cellars. Named for the apostle Saint Thomas, the vineyard has red, volcanic clay soil high in iron oxide that has the ability to retain moisture well helpful in drought years. Wines produced from grapes grown in the Szt. Tamás Vineyard have a lovely, pure fruitiness, nice acidity and good ageability.

## THE 1996 VINTAGE

Spring came later than usual to Tokaji, delaying budbreak about a week. The remainder of the summer was rainy, although not too cold. October and November were very sunny and dry, with the grapes ready to harvest by mid-November.

## TASTING NOTES

The 1996 Szt. Tamás is elegant, displaying aromas of fresh earth, tobacco and apricots. On the palate, there are flavors of plum jam, tobacco and a touch of chocolate leading to a long and delicate finish.

## SERVING SUGGESTIONS

Serve slightly chilled (50–54 °F) in a small port glass or a glass of similar size (there are approximately eight two-ounce servings per 500ml bottle). Tokaji Aszú wines are wonderful on their own as an apéritif or as a digestif, with cigars and petits fours. These wines also pair well with a wide variety of foods, including foie gras, fruit tarts, chocolate desserts and robustly flavored cheeses.