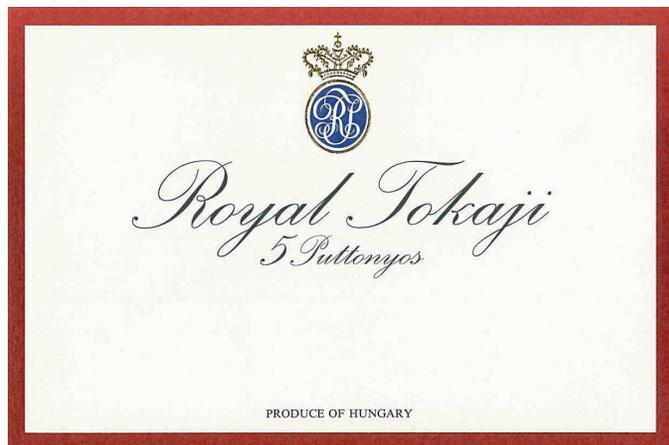


# ROYAL TOKAJI 2007 RED LABEL

## FIRST AND SECOND GROWTH, 5 PUTTONYOS

Winemaker:	Károly Áts
Varietal Composition:	Primarily Furmint and Hárslevelú with a small percentage of Muscat
Vine Age:	20-30 years
Fermentation:	In stainless-steel tanks
Barrel Aging:	2.5 years in old Zemplén oak casks
Bottled:	May 26, 2010
Production:	20,063 cases (6/500ml)
Cases Imported:	5,520
Alcohol:	11.5%
Total Acidity:	8.1g/L
Residual Sugar:	164.5g/L



## THE ROYAL TOKAJI RED LABEL

Only ten 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 and 2007. This wine is a blend of carefully selected grapes from several of Royal Tokaji's first and second growth vineyards.

## THE 2007 VINTAGE

2007 started dry and mild with no frost. Spring continued to be dry and warm until the end of May, when there was plenty of rain. Flowering took place slowly in June amid cold, wet conditions; however, summer followed hot and dry with hardly any rain in August. Véraison was early, and subsequently an early harvest was expected, but because September was rainy, the sugar levels hardly increased in the first three weeks. Autumn was rainy and cold, with windy periods that would allow the berries to dry and sugar levels to rise.

The aszú berries that were harvested early were of good quality, but berries harvested later were of extremely high quality because the alternating days of rain and dry wind resulting in desirable botrytis.

## TASTING NOTES

Medium gold in appearance, with a fine, fresh bouquet of orange peel and flowers. On the palate it has an excellent balance, the sweetness being offset by fine acidity. There are flavors of tropical fruit and oranges with a great length. This is a perfect example of a five puttonyos wine.

## 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.

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