



# ROYAL TOKAJI 2016 LATE HARVEST

<b>Varietals:</b>	47% Furmint, 26% Hárslevelű, 20% Yellow Muscat, 7% Other native varietals
<b>AVA:</b>	Tokaj, Hungary
<b>Alcohol:</b>	11%
<b>Sugar:</b>	96 g/L
<b>Total Acidity:</b>	6.7 g/L
<b>Bottled:</b>	April 2017

*Shortly after the start of the new millennium, the genuine shortage of aszú (botrytis) harvests and the limited volumes even in those vintages led us to explore other opportunities. We researched ways of producing more accessible, but equally vibrant, wines of around 100 g/L (equivalent to a 4 puttonyos sweetness). Rather than selecting individual berries shriveled by botrytis, Late Harvest relies on partial bunch selection, which naturally includes ripe, overripe and botrytised berries. This combination of different ripening stages of the berries inside the bunch gives a distinctive Tokaji character but does not require the long ageing of aszú wines. The harvested clusters are then pressed and the rich must fermented in the same manner as the dry wines, maintaining a balance of sugar and natural acidity. The Late Harvest spends about three months in barrels, using some new casks. As with all Royal Tokaji wines, quality, house style and balance is the focus.*

– Ben Howkins on Royal Tokaji Late Harvest

## **2016 Vintage Notes:**

A mild and dry winter, then a long, mild spring, led to an unusually long flowering season and some uneven fruit set. Summer was almost perfect, but for some hail, which did not do serious damage. From the middle of August, botrytis started to spread all over the region continuing the ideal ripening trend and building confidence for an easy harvest. Alas, September rains brought picking challenges, but did not diminish the quality – good ripeness and acidity – that the growing season brought.

The grapes were harvested between the 28th of October and the 4th of November. After destemming we macerated the grapes in the presses overnight. After pressing, the juice was allowed to settle (at 10 °C) for 2-3 days before racking. Fermentation in tank with our own indigenous yeast was followed by two to three months of barrel maturation for most of the lots.

## **Tasting Notes:**

Pale gold color with delicate aromas of exotic fruits and spice. Light and fresh on the palate with hints of white peach, the wine is medium sweet with an excellent acid balance, a silky texture and a clean, long, crisp finish.

