



ROYAL TOKAJI 2016 GOLD LABEL, 6 Puttonyos

Varietals:	Furmint, Hárslevelű, and a small percent of indigenous grapes
AVA:	Tokaj, Hungary
Vineyards:	Royal Tokaji's 1 st and 2 nd Growth Vineyards
Alcohol:	11%
Sugar:	188 g/L
Total Acidity:	10.9 g/L
Bottled:	Spring 2019

2016 Vintage Notes

In 2016 the overall quality is very high with good ripeness and acidity, and volumes in line with long-term averages.

After a mild and dry winter, we had a long spring with warm days and cool nights. The flowering season was unusually long and there was an uneven fruit set in many vineyards due to some late spring frosts.

Throughout the summer, the weather was almost perfect. In July and August, the region was hit by hail, but there was no serious damage and overall we had a successful ripening season. From the middle of August, botrytis started to spread all over the region. We hand-harvested each intensely flavored aszú berry from the bunches on the vines. The aszú harvest required multiple passes through each block over many weeks!

The quality was exceptional in all our vineyards and we were able to produce our full range of aszú 1st and Great 1st Growths for the first time since 2008!

Vinification

These individually selected, hand-picked aszú berries with good structure and perfect botrytis were macerated in fermenting must for two days. After pressing and finishing fermentation, the wines were transferred into 300 and 500 liter Hungarian Zemplen oak casks in our 13th century underground cellars to mature for over two years. The final blends were carefully crafted in the spring of 2019.

Tasting Notes

Rich intense nose with hints of apricot, orange peel and spice. Very fine and elegant, full- flavored and rich with citrus, peach and a firm backbone of crisp balancing acidity.

