



# *Royal Tokaji*

## **BLUE LABEL 2013 5 PUTTONYOS ASZÚ**

A delightful nose of honey and peaches, delicate and graceful on the palate with traces of citrus fruit and spice. Very elegant and perfectly balances with a refreshing crisp long finish..

A perfect vintage with miraculous weather, perfect conditions during autumn for the development of Aszú, misty mornings, warm drying winds blowing across the Great Plain of Hungary and sweeping the mists up into the vineyards.

Excellent quality Aszú berries with good structure and perfect botrytis were macerated in fermenting must for two days. After pressing and fermentation the wines had a perfect balance. It was filled into 300 or 500 litre second or third fill Hungarian oak casks and transferred down into Royal Tokaji's extensive, deep underground cellars to mature for over two years. The final blend was made during early spring 2016 and the wine bottled in August.

Enjoy at this young age or cellar for future enjoyment as the wine matures. Sip on its own as an aperitif, serve with fruit based desserts or hard cheeses or enjoy this mouth watering wine on its own instead of a dessert. Serving temperature 10° - 13°C.

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**Alcohol:** 11,5 %  
**Sugar:** 155,7 g/l  
**Acidity:** 7,9 g/l

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Bottling date 2016 August.

