Vintage Notes:

After a mild winter, we had a pretty nice time during the spring, with some annoying snow just before Easter which thanks God did not affected our high located vineyards. Quite a lot of rainfalls at the beginning of summer worried us and consequently the berry setting also suffered a bit. The rest of June and July evolve perfect and only tiny patches suffered from a slight drought.

The weather remain miraculous after the veraison started, creating nice conditions for developing quality Aszú berries, furthermore we had some helpful rainfalls also at the end on the month.

This vintage Royal Tokaji had the opportunity to produce and process a considerably quantity and high quality Aszú berries. Moreover, from our best plots we produced excellent quality single vineyard Aszú wines.

Vinification:

The excellent quality Aszú berries, with nice structure and perfect botrytis, were soaked in fermenting must and macerated together for two days. After pressing and fermenting the wine to the perfect balance, it was transferred to our underground cellar for two year barrel maturation in 300 and 500 liters second and third used oak barrels. We did the final blendings at the beginning of summer 2016th by bottling the wine in September.

Tasting Notes:

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

Recommendations:

Could be enjoyed at this young stage but will be develop more enjoyment after some years in bottle. Suits well fruit based desserts, some blue cheeses or just enjoyed on its own. Serving temperature 12-14 °C.

Awards:

Gold - Decanter World Wine Awards, UK, 2017
Gold - IWC, UK, 2017
Great Gold - Asia Wine Trophy, Asia, 2017
Gold - Berliner Wine Trophy, Germany, 2017

Technical Data

- Alcohol: 11 %
- Sugar: 155,7 g/l
- Total acidity: 7,9 g/l

Production (volume)

Bottled in August 2016. (500ml).

Grape Varieties

Furmint, Hárslevelű