

ROYAL TOKAJI 2007 GOLD LABEL

FIRST GROWTH, 6 PUTTONYOS

Winemaker:	Károly Áts
Varietal Composition:	Primarily Furmint and Hárslevelü with a small percentage of Muscat
Barrel Aging:	30 months in old Hungarian oak from the Zemplen forest (mostly 500-liter/132-gallon barrels with some 350-liter/92-gallon barrels). When new, the barrels were used to age the Royal Tokaji Furmint.
Bottled:	May 28, 2010
Production:	2,210 cases (6/500ml)
Alcohol:	10.5%
Total Acidity:	8.1g/L
Residual Sugar:	201.3g/L



THE ROYAL TOKAJI GOLD LABEL

Each vintage of the Royal Tokaji Gold Label is a different blend of the winery's single-vineyard wines. Once the single-vineyard wines have finished aging, the winemaker determines which barrels to declassify for Gold Label blending.

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

The 2007 Gold Label is a lovely golden color with aromas of roasted almonds and oranges. The wine's natural sugars and fresh, crisp acidity provide a perfect balance. The palate displays rich flavors of naseberry, orange peel and peach. The finish long is accompanied by ripe-apricot flavors.

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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