

# ROYAL TOKAJI 2007 SZT. TAMÁS

## SINGLE-VINEYARD FIRST GROWTH, 6 PUTTONYOS

**Winemaker:** Károly Áts  
**Varietal Composition:** Primarily Furmint with some Hárslevelű and a small percentage of Muscat

**Vineyard Size:** 11.9 hectares (29.4 acres)

**Vine Age:**

**7.2 hectares (17.79 acres):** Planted 1982-1987

**4.7 hectares (11.61 acres):** Planted 2001

**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:** July 6, 2010

**Production:** 425 cases (6/500ml)

**Alcohol:** 10%

**Total Acidity:** 7.7g/L

**Residual Sugar:** 213.4g/L



## THE SZT. TAMÁS VINEYARD

The Szt. Tamás (saint tah-mahsh) Vineyard is located north of Royal Tokaji's Nyulászó Vineyard on south-, southwest- and southeast-facing slopes at nearly 220 meters (720 feet), overlooking the winery's cellars. Named for the apostle Saint Thomas, the vineyard has red, volcanic clay soil, high in iron oxide, that has the ability to retain moisture, which is very helpful in drought years. Wines produced from grapes grown in the Szt. Tamás Vineyard have a lovely, pure fruitiness, nice acidity and good ageability.

## 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 Szt. Tamás displays aromas of apricots, plums and orange peel and a refreshing minerality.

## 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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