

ROYAL TOKAJI CRITICAL ACCLAIM



“I would love to have been a witness to Hugh Johnson’s rally cry in the town hall of Mád, a behest that the historical wines of Tokaji should not be forgotten, a catalyst for the resurrection of Royal Tokaji. I must confess that the winery was larger than I had presupposed. Perhaps I have been so bewitched by their aszú wines that I had not paid enough attention to the success of their entry-level dry Furmint. One only needs to look at their advertising campaign or even their permanent booth stationed in Budapest Airport to understand why Royal Tokaji is not just for connoisseurs seeking single-vineyard wines, but also caters to those making their first foray into the region’s wines. Of the estate’s 107 hectares of vineyard, around half of that area was designated first growth in the 1737 classification, including Nyulászó, Szt. Tamás, and Betsek in Mád and Mézes Mály in Tarcas...It goes without saying that the wines of Royal Tokaji form an ideal entry to the delights of Tokaji, both for connoisseurs and the uninitiated. The Essencias are some of the finest Tokaji has to offer, up there with Pajzos and Disznókő, and are destined to outlive all of us.”

2008 SZT. TAMÁS: **96** points

“...a no-holds-barred, slam-dunk, brilliant wine. The delineation is astonishing on the nose, unfurling with entrancing scents of orange blossom, freshly sliced apricots, almond and quince – all beautifully focused. The palate has pitch-perfect acidity, great depth and power, and yet it is elegant from its start to its finish, which has that ever so slightly bitter lemon tang that offsets the sweetness. Forget whatever you are doing – go seek out this sensational Tokaji.”

2008 BETSEK: **95** points

“...another fabulous 2008 to add to the Royal Tokaji’s roster. The nose is as clean as a whistle: beautifully delineated with candied orange peel, honeysuckle and resinous scents, the latter becoming more accentuated with about 20 minutes aeration. The palate is underpinned by the razor-sharp acidity that lends this Tokaji so much freshness and vitality. It is a feisty little thing like the 2007, but the 2008 displays even better control and focus. The tangy marmalade-infused finish rivets you to the spot, and those spicy white pepper notes just add another level to an already superb Tokaji. Throw out the Sauternes! This brilliant Tokaji will last decades, not years.”

2008 MÉZES MÁLY: **92** points

“...has a very seductive, pure bouquet with lifted orange essence, mango and apricot scents that are beautifully defined, becoming headier in the glass. The palate has a viscous opening that is perfectly offset by the acidity. This is so pure and refined...”

2007 SZT. TAMÁS: **95** points

“...has perhaps the most complex bouquet of the three single-vineyard aszú wines, adorned with dried honey, Japanese yuzu, just a hint of petrol and stewed mandarins that are all beautifully defined. The palate is extremely well-balanced with wonderful acidity that is embroidered through the pure mandarin, honey, quince and lemon peel. It is very focused with a tense, mineral finish.”

2007 BETSEK: **91** points

“...nicely defined on the nose with scents of orange-blossom, Clementine, creme brulee and just a hint of jasmine. The palate is very well-balanced with a viscous core of honeyed fruit pierced by perfectly judged acidity that counterbalances the 183 grams per liter of residual sugar. It segues into a spicy, animated finish with hints of white pepper lingering on the aftertaste. Excellent.”

2007 MÉZES MÁLY: **93** points

“...has a similar nose to the 2007 Betsek, although there is a touch more intensity here. The palate is different though, more viscous and silkier in the mouth, less edgy, with a sensual honeyed finish that is pure and focused. This is very feminine and utterly seductive.”

2003 ESSENCIA: **98** points

“...has a fabulous bouquet with profound scents of lemon curd, frangipane, apple crumble, dandelion, wild mushroom and a slight adhesive note. The palate is extraordinarily pure with perfect acidity. It is perfectly focused with a crescendo of honey, quince, and Seville orange marmalade with lemon peel. This is out of this world.”

WILSON DANIELS 
SINCE 1978