

ROYAL TOKAJI 1995 MÉZES MÁLY

SINGLE VINEYARD

GREAT 1ST GROWTH, 6 PUTTONYOS

Winemaker:	Károly Áts
Varietal Composition:	Furmint, Hárslevelű, Muscat
Vine Age:	Planted 1984
Barrel Aging:	3 years
Bottled:	Early March 1999
Production:	500 cases (6/500ml)
Cases Imported:	100 cases
Alcohol:	11.0%
Total Acidity:	12.0g/L
Residual Sugar:	152g/L
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THE MÉZES MÁLY VINEYARD

The Mézes Mály (*meszes mahly*) Vineyard was named one of the two best vineyards in all of Tokaj in the classification of 1700. It has since been referred to as “pro mensa caesaris primus haberi,” or “to be the first choice at the royal table”—an honorable distinction likened to Château d’Yquem’s status in Bordeaux.

Located on a south-facing slope, “Mézes Mály,” or “honeycomb,” is Royal Tokaji’s only vineyard with loess topsoil, providing the wines with honey and floral characteristics. These wines are softer than other Royal Tokaji wines grown in vineyards with volcanic clay topsoil.

THE 2005 VINTAGE

Spring came very early this year, and both budbreak and bloom happened earlier than normal. The weather was warm and windy during bloom, which allowed the grapes to be easily pollinated. The warm weather continued through the summer, and the sugar-acid balance in the berries was ideal until mid-September. Morning fog caused the berries to become swollen and burst, and botrytis cinerea infiltrated them, but an Indian Summer allowed the berries to ripen perfectly overall. Owing to the outstanding vintage, the sugar-acid balance was perfect each vineyard truly expressed its character with nice fruit, and especially tropical fruit, flavors.

TASTING NOTES

The nose displays peppermint, quince, peach and honey, while the palate boasts balanced honey, peach and floral flavors. What nice acidity, how fresh! This full-bodied wine has a long finish tasting of quince. Nothing compares.

SERVING SUGGESTIONS

Serve slightly chilled (50–54°F) in a small port glass or a glass of similar size (there are approximately eight two-ounce servings per 500ml bottle). Tokaji Aszú wines are wonderful on their own as an apéritif or as a digestif, with cigars and petits fours. These wines also pair well with a wide variety of foods, including foie gras, fruit tarts, chocolate desserts and blue and soft cheeses.