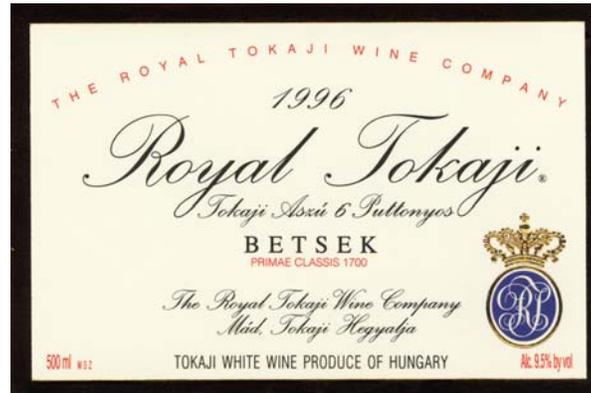


Royal Tokaji Wine Company



Betsek 1996 First growth, six puttonyos

The methods and traditions of producing Aszú wines have changed little since the 17th century. Aszú berries are macerated with top-quality fully fermented dry white wines. Depending on the vintage, the resulting Aszú wines mature at different sweetness levels, although they generally stay within a range of four to six puttonyos (“puttonyos” are used as the measurement of sweetness of the final wine: on a scale of one to six, the more puttonyos, the sweeter, richer and rarer the Tokaji).

Carefully pruned vines in first and second growth vineyards, handpicked instead of machine-harvested grapes and barrel-aging for a minimum of three years in 14th century cellars ensures these rich, refreshing wines are always of the highest quality.

Vineyards

The largest of Royal Tokaji’s first growth vineyards, Betsek Vineyard is shaped like a half-moon and tilted northeast. The area where the vineyard is located is typically cold – lower portions of the vineyard have been known to actually freeze in the spring. The soil is dark humus mixed with volcanic clay, producing weighty, pungent wines with an earthy character.

Suggested Food Pairings

Enjoy cool (10°-12°C / 50°- 54°F). Tokaji Aszú wines have traditionally been enjoyed as an aperitif. They also pair very well with many foods – some favorite accompaniments are foie gras, fruit tarts, chocolate and blue cheese. Royal Tokaji wines are also enjoyed with cigars.

Technical Information

Varietal Content: Tokaji (50% Furmint with 45% Harslevelu and 5% Muscat)

Alcohol: 10%

Sugar: 157 g/L

Acid: 11.0 g/L

Reviews

Best Tokaji of the Year, 1997 – *Wine & Spirits Magazine*

1997 International Winery of the Year – *Wine & Spirits Magazine*

Best of Country, Hungary – *1999 San Francisco International Wine Competition*

Best of Country, Hungary – *2000 San Francisco International Wine Competition*