

ROYAL TOKAJI 1996 MÉZES MÁLY

SINGLE VINEYARD

GREAT 1ST GROWTH, 6 PUTTONYOS

Winemaker:	Károly Áts
Varietal Composition:	60% Furmint, 30% Hárslevelű, 10% Muscat
Vine Age:	Planted 1984
Harvest Dates:	Mid-November
Barrel Aging:	3.5 years
Bottled:	August 9, 2000
Total Production:	350 cases (6/500ml)
Cases Imported:	100
Alcohol:	9.5%
Total Acidity:	10.5g/L
Residual Sugar:	185g/L



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.

TASTING NOTES

On the nose there are lovely floral aromas of linden blossoms, as well as characteristic scents of honey and apricot. The wine opens with a nice refreshing character on the palate, displaying peach, pear and dried plum flavors that lead to a long, delicate, honey-filled finish.

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.