

# ROYAL TOKAJI 1999 MÉZES MÁLY

## SINGLE-VINEYARD GREAT FIRST GROWTH, 6 PUTTONYOS

Winemaker:	Károly Áts
Varietal Composition:	Primarily Furmint with some Hárslevelú and a small percentage of Muscat
Vineyard Size:	11 hectares (27.2 acres)
Vine Age:	Planted 1984
Harvest Dates:	Early October
Barrel Aging:	5.5 years in Hungarian oak
Bottled:	July 27, 2005
Production:	645 cases (6/500ml)
Cases Imported:	325
Alcohol:	9.0%
Total Acidity:	12.9g/L
Residual Sugar:	235g/L



## THE MÉZES MÁLY VINEYARD

Royal Tokaji owns more than half of Mézes Mály (MEES-zesh my), one of only two vineyards in all of Tokaj to be named as a great first growth 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 1999 VINTAGE

There were two hailstorms in Tokaj in August. As a result, the remaining healthy grapes developed great intensity and concentration. Royal Tokaji believes that 1999 is on a par with the 1993 vintage, the first outstanding year for Tokaji after the fall of the Iron Curtain. Whereas the 1993 vintage had impressive concentration and structured richness, the hallmark of the 1999 vintage is one of unbelievable acidity wrapped in perfectly balanced fruit.

## 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

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.