

# ROYAL TOKAJI 1999 RED LABEL

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## SECOND GROWTH, 5 PUTTONYOS

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|-----------------------|-----------------------------|
| Winemaker:            | Károly Áts                  |
| Varietal Composition: | Furmint, Hárslevelú, Muscat |
| Barrel Aging:         | 4 years                     |
| Bottled:              | July 2003                   |
| Production:           | 13,000 (6/500ml)            |
| Cases Imported:       | 3,546                       |
| Alcohol:              | 11.2%                       |
| Total Acidity:        | 12.9g/L                     |
| Residual Sugar:       | 163g/L                      |



## THE ROYAL TOKAJI RED LABEL

Only five vintages of the Royal Tokaji Red Label have been produced since its premier release of the 1990 vintage. Since then, the Red Label has been made in 1991, 1993, 1995, 1996 and 1999. This wine is a blend of carefully selected grapes from several of Royal Tokaji's vineyards.

## THE 1999 VINTAGE

There were two hailstorms in the Tokaji region in August; as a result, the remaining grapes developed great intensity and concentration. The grapes were picked in perfect weather conditions during late September and early October.

## TASTING NOTES

The 1999 Royal Tokaji Red Label is a deliciously rich, golden-orange colored wine. It exhibits aromas of botrytis (an earthy, fresh mushroom aroma), followed by hints of tropical fruit, lemon, orange and apricot. On the palate, there are also tropical fruit flavors mixed with characteristic orange-peel and quince flavors. This is well-balanced wine with a long finish. It is ready to drink now or can be set aside to enjoy in the future.

## 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.