

ROYAL TOKAJI 1999 SZT. TAMÁS

SINGLE VINEYARD

FIRST GROWTH, 6 PUTTONYOS

Winemaker:	Károly Áts
Varietal Composition:	Furmint, Hárslevelű, Muscat
Vineyard Size:	11.9 hectares (29.4 acres)
Vine Age:	
7.2 hectares (17.79 acres):	Planted 1982-1987
4.7 hectares (11.61 acres):	Planted 2001
Harvest Dates:	Late September to late October
Barrel Aging:	5.5 years in old Hungarian oak
Bottled:	July 2005
Production:	267 cases (6/500ml)
Cases Imported:	100
Alcohol:	9.3%
Total Acidity:	12.5g/L
Residual Sugar:	219g/L



THE SZT. TAMÁS VINEYARD

The Szt. Tamás (saint tah-mahsh) Vineyard is located north of Royal Tokaji's Nyulászó Vineyard on south-, southwest- and southeast-facing slopes at nearly 220 meters (750 feet), overlooking the winery's cellars. Named for the apostle Saint Thomas, the vineyard has red, volcanic clay soil high in iron oxide that has the ability to retain moisture well helpful in drought years. Wines produced from grapes grown in the Szt. Tamás Vineyard have a lovely, pure fruitiness, nice acidity and good ageability.

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 Tokaj 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

Aromas of peach, apricot, orange peel and quince leap out of the glass. The 1999 Szt. Tamás is a rich, full-bodied wine, yet is refreshing and easy to drink.

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.