

ROYAL TOKAJI 2003 RED LABEL

SECOND GROWTH, 5 PUTTONYOS

Winemaker:	Károly Áts
Varietal Composition:	Furmint, Hárslevelú, Muscat
Vine Age:	20–30 years old
Harvest Dates:	Early October to mid-November
Barrel Aging:	3.5 years in old oak
Bottled:	March 2007
Bottle Aging:	2 months
Production:	15,600 cases (6/500ml)
Cases Imported:	6,000
Alcohol:	10.0%
Total Acidity:	10.0g/L
Residual Sugar:	168g/L



THE ROYAL TOKAJI RED LABEL

Only seven 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, 1999, 2000 and 2003. This wine is a blend of carefully selected grapes from several of Royal Tokaji's vineyards.

THE 2003 VINTAGE

Winter was very long in 2003. Cold nights in early April delayed budding, however, a sudden and remarkable shift in temperatures at the end of April, beginning of May assisted in getting the vineyards back on track. Despite above-average rainfall, the region was dry due to low humidity during the vineyards' vegetative cycle. This was not a serious problem in the vineyards with volcanic clay topsoil, but did cause some damage in a few of the vineyards with loess soil. All of these factors led to an early harvest in Tokaj.

SERVING SUGGESTIONS

Serve slightly chilled (50 to 54 degrees) 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.