

ROYAL TOKAJI 2005 RED LABEL

FIRST AND SECOND GROWTH, 5 PUTTONYOS

Winemaker:	Károly Áts
Varietal Composition:	Primarily Furmint with some Hárslevelű and a small percentage of Muscat
Vine Age:	20–30 years
Barrel Aging:	Minimum of 3 years
Bottled:	July 8, 2008
Production:	12,442 cases (6/500ml)
Cases Imported:	4,500
Alcohol:	10.5%
Total Acidity:	10.7g/L
Residual Sugar:	148g/L



THE ROYAL TOKAJI RED LABEL

Only eight 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, 2003 and 2005. This wine is a blend of carefully selected grapes from several of Royal Tokaji's first and second growth vineyards.

THE 2005 VINTAGE

Winter was mild, but very long. Budding was delayed as a result and not what was hoped for. In May there was a terrible hailstorm at the same time the village experienced heavy flooding. These drastic conditions, combined with cold weather and rain, affected flowering and ultimately the berry set. The yields too were reduced and spirits were low due to concerns about the entire vintage.

Thankfully, the vintage turned around in autumn. Warm, Indian summer conditions ripened the berries, emphasizing concentrated aromas and brilliant fruit flavors. The acidity became softer and the structure of the wines was wonderful. Ultimately, wines from the 2005 vintage have complexity and great aging potential.

TASTING NOTES

The 2005 Red Label is imbued with a golden amber color. Its perfume resonates with ripe fruit, honey and orange peel. The palate offers lushness and complexity balanced by fine acidity, which leads to a clean and refreshing finish. It will age beautifully for several years.

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 aperitif 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.