



ROYAL TOKAJI 2009 RED LABEL, 5 Puttonyos

Varietals:	Furmint, Hárslevelű, Muscat
AVA:	Tokaj, Hungary
Alcohol:	11%
Sugar:	173.7 g/L
Total Acidity:	8.4 g/L
Bottled:	June 25, 2012

Only 12 vintages of the Royal Tokaji Red Label 5 puttonyos 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, 2005, 2006, 2007, 2008 and 2009. This wine is a blend of carefully selected grapes from several of Royal Tokaji's first and second growth vineyards.

2009 Vintage Notes:

The best description for the weather is "extreme" for 2009. There was a lot of everything, but none at the right time. Budding started perfectly with lovely sunny days and high temperatures, but the region endured serious drought by the middle of May. Rainfall just exceeded 200mm (nearly eight inches) for the first five months. Relative humidity of the air was generally perfect. All of the late-ripening varieties like Furmint and Hárslevelű exceeded full ripeness by the end of September. After October 10, it turned rainy. This made harvesting almost impossible. Fortunately, we picked early and in time. Wines made by grapes harvested before the rain started have a lovely elegance and fresh fruitiness.

The aszú berries were soaked in base wine of 15g/L to 18g/L residual sugar, then it was fermented in stainless-steel tanks. The wine was inoculated with our own indigenous yeast. After fermentation, the wine was aged in oak for two years and then it was bottled.

Tasting Notes:

Clear amber-gold. Plenty of subtle botrytis character on the nose, orange peel, apricot and honey. Rich and intense on the palate with citrus notes, spice and hints of dried plum and nuts. Very complex and precisely balanced with a lively, fresh, clean acidity. Drinking well now, promises to develop for many years to come.

