

ROYAL TOKAJI 1999 BETSEK

SINGLE VINEYARD

FIRST GROWTH, 6 PUTTONYOS

Winemaker:	Károly Áts
Varietal Composition:	50% Furmint, 45% Hárslevelű, 5% Muscat
Vines Age:	1972–1977
Elevation:	Average of 460 feet
Harvest Dates:	Late September to late October
Barrel Aging:	4.5 years in old Hungarian oak
Bottled:	May 1, 2004
Production:	888 cases (6/500ml)
Cases Imported:	100
Alcohol:	10.3%
Total Acidity:	15.7g/L
Residual Sugar:	185g/L



THE BETSEK VINEYARD

Named after an ancient Magyar family name, the Betsek (*bet-shek*) Vineyard is shaped like a crescent moon and faces northeast. The area where the vineyard is located is typically cold—lower portions have been known to freeze in the spring. The black volcanic topsoil contributes to the mineral and lovely black pepper characters in the wine.

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

The 1999 vintage is an outstanding one rivaling 1993. While the 1993 Betsek is emerging as one of the richest of the vintage, the 1999 Betsek celebrates the excellent vintage and the earthiness of the vineyard. On the nose, there are distinctive aromas of botrytis followed by notes of mineral, caramel and dried apricot. The palate exhibits peppermint, candied orange peel and fresh lemon. The wine's high acidity—typical for the 1999 vintage—along with the peppermint flavors, give the Betsek a refreshing quality.

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 a variety of blue and soft cheeses.