



ROYAL TOKAJI 2016 RED LABEL, 5 Puttonyos

Varietals:	Furmint, Hárslevelű, Muscat and other native grapes
AVA:	Tokaj, Hungary
Alcohol:	11.5%
Sugar:	158 g/L
Total Acidity:	9.9 g/L

Only 14 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, 2009, 2013 and 2016. This wine is a blend of carefully selected grapes from several of Royal Tokaji's first and second growth vineyards.

2016 Vintage Notes:

In 2016 the overall quality is very high with good ripeness and acidity, and volumes in line with long-term averages.

After a mild and dry winter, we had a long spring with warm days and cool nights. The flowering season was unusually long and there was an uneven fruit set in many vineyards due to some late spring frosts.

Throughout the summer, the weather was almost perfect. In July and August, the region was hit by hail, but there was no serious damage and overall we had a successful ripening season. From the middle of August, botrytis started to spread all over the region. We harvested concentrated, intensely flavored grapes and aszú berries.

The quality was exceptional in all our vineyards and we were able to produce our full range of aszú 1st and Great 1st Growths for the first time since 2008!

These outstanding aszú berries with good structure and perfect botrytis were macerated in fermenting must for two days. After pressing and finishing fermentation, the wines were transferred into 300 and 500 liter Hungarian Zemplen oak casks in our 13th century underground cellars to mature for over two years. The final blends were carefully crafted in the spring of 2019.

Tasting Notes:

Intense nose with lots of botrytis. Great structure with flavors of lime, citrus and peaches; a fine balance of richness, racy acidity and a long finish.

