

HUGH JOHNSON, Co-founder



## Royal Tokaji

### 2016 ROYAL TOKAJI RED LABEL 5 PUTTONYOS, TOKAJ, HUNGARY

#### ABOUT THE WINERY

Royal Tokaji was co-founded in 1990 by well-known author Hugh Johnson to restore and preserve Hungary's precious wine legacy after the fall of Communism. Tokaji is the world's original sweet white wine and the Tokaj wine region was the first to have classified vineyards. The winery produces a range of exceptional wines from dry to sweet, including single-vineyard aszú (botrytis-affected) wines. The wines' distinct character results from the varied volcanic soils of Royal Tokaji's classified vineyards, indigenous grapes and yeast, traditional winemaking methods and barrel-aging in the winery's 13<sup>th</sup>-century underground cellars.

#### ABOUT THE WINE

Red Label 5 Puttonyos is a botrytised wine made from Furmint, Hárslevelű and Muscat. True aszú harvests are not an annual event because aszú berry development requires specific conditions for noble rot to succeed. This rich, powerful, complex wine features peaches, honey and subtle spice and citrus notes all balanced by the vibrant acidity that is typical of these wines.

#### KEY SELLING POINTS

- This is one of the most laborious wines to produce since each raisin is hand-picked off the bunch on the vine, which requires multiple passes through each vineyard
- Only 14 vintages of this wine have been released since the release of the first vintage, 1990
- Red Label pairs perfectly with blue cheese, foie gras and most desserts, but it also partners well with rich, roasted meats and stews

#### TECHNICAL DETAILS

**Appellation:** Tokaj | **Varietal Composition:** Blend of Furmint, Hárslevelű, Muscat

**Barrel Fermentation:** 3 years in Hungarian oak in 13<sup>th</sup> century cellars

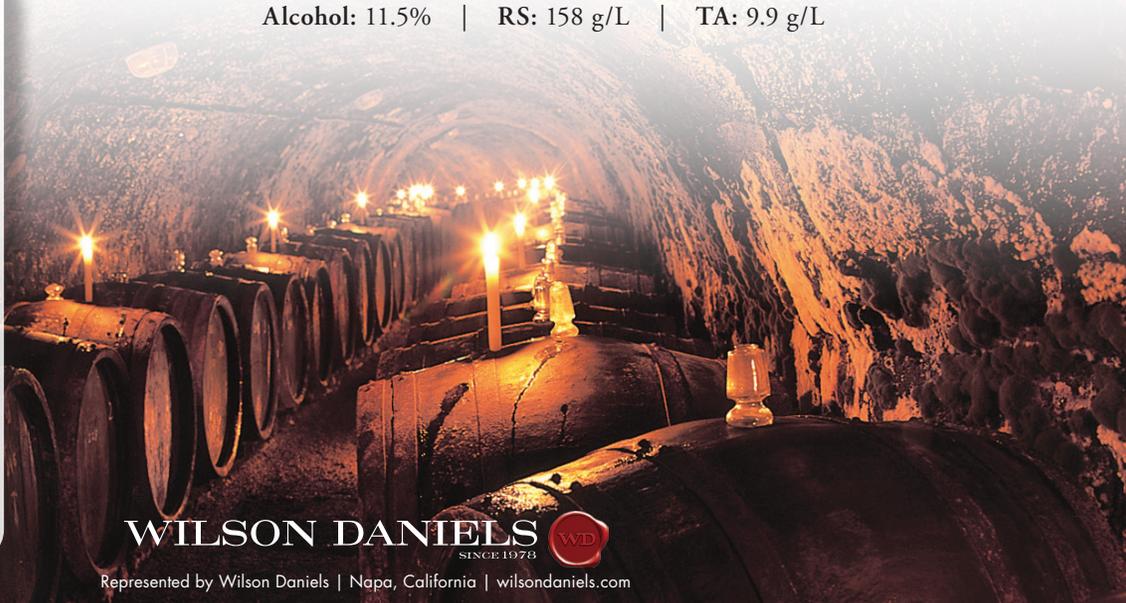
**Alcohol:** 11.5% | **RS:** 158 g/L | **TA:** 9.9 g/L



## Decanter

*"Golden in colour, the 2016 vintage bursts with dried apricot, peach, fig honey and Osmanthus, tinted with beeswax and pepper. After aging in second or third-use Hungarian oak casks for two years, the palate displays spiced apricot and honeyed fig flavours, with Furmint's tell-tale acidity spine (9.9g/l), followed by a lip-smacking spicy finish. Sugar level sits at 158 g/l, much higher than the 120 g/l hallmark for 5 puttonyos."*

—Sylvia Wu, January 2020



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