



# ROYAL TOKAJI 2016 NYULÁSZÓ, 6 Puttonyos

<b>Varietals:</b>	Furmint, Hárslevelű and a small percent of other indigenous varieties
<b>AVA:</b>	Tokaj, Hungary
<b>Vineyards:</b>	Royal Tokaji's parcels of 1 <sup>st</sup> Growth Nyulászó (100% Estate)
<b>Alcohol:</b>	10.5%
<b>Sugar:</b>	180 g/L
<b>Total Acidity:</b>	10 g/L
<b>Bottled:</b>	May 2019
<b>Imported:</b>	100 cases

## Tokaj Vineyard Classification

In the 1730's, 28 villages and their vineyards in Tokaj became the first European vineyards to be classified. This classification remains in effect today and was verified by the Hungarian Ministry of Agriculture in 2013.

## Nyulászó First Growth Single Vineyard

Nyulászó (nu-lääh-sooh) is one of the most well-known First Growth vineyards in Tokaj. The vineyard, named after the ancient Magyar word meaning to catch hares, is adjacent to Szt. Tamás, overlooking the village of Mád. Royal Tokaji's plots are located on south-facing slopes. Its volcanic bedrock is overlaid with mineral-rich, brown clay interspersed with lighter rhyolite tuff.

## 2016 Vintage Notes

In truly exceptional years Royal Tokaji selects the finest berries from its classed vineyards and carefully produces a few barrels of single vineyard aszú wine. 2016 is such a year, just the seventh this century, and the quality was so exceptional that we are releasing the widest range of aszú wines since 2008.

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. From the middle of August, botrytis started to spread all over the region. We hand-harvested each intensely flavored aszú berry from the bunches on the vines. The aszú harvest required multiple passes through each block over many weeks!

## Vinification

Excellent quality aszú berries with good structure and perfect botrytis were macerated in fermenting must for two days. After pressing and fermentation the wines were transferred into four 300-liter neutral Hungarian Zemplen oak casks for maturation over two years in Royal Tokaji's 13<sup>th</sup> century cellars.

## Tasting Notes

This wine exudes ethereal elegance and finesse with notes of acacia, honey and apricots on the nose. Firm acidity provides a focused balance to the intense richness. The finish is very long with outstanding complexity.

