



ROYAL TOKAJI 2017 NYULÁSZÓ, 6 Puttonyos

Varietals:	Furmint, Kabar
AVA:	Tokaj, Hungary
Vineyards:	Royal Tokaji's parcels of 1 st Growth Nyulászó (100% Estate)
Alcohol:	11%
Sugar:	203.3 g/L
Total Acidity:	7.7 g/L
Bottled:	June 2020
Imported:	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.

2017 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. 2017 was such a year, just the eighth this century, showing exceptional richness, structure and backbone balanced by lively acidity - a truly volcanic vintage.

Summer was hot, so we began the aszú berry harvest in early September and continued to pick steadily through the ideal autumn weather. In particular, October provided three textbook weeks for fine quality aszú, with day after day of early morning mists, afternoon sunshine and drying winds. 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. The aszú wines show great structure, plenty of botrytis, depth and freshness with excellent complexity, all attributes of long ageing potential.

Vinification

Excellent quality aszú berries with good structure and perfect botrytis were macerated in fermenting must for two days. After pressing, fermentation finished in neutral Hungarian Zemplen oak barrels. The wines were then transferred into different casks for maturation over two years in Royal Tokaji's 13th century cellars. The final blends were crafted in Spring 2020.

Tasting Notes

This wine is lively and elegant, highly perfumed on the nose with ripe peach and apricot on the palate balanced by silky acidity. The finish is long and incredibly complex.

