



ROYAL TOKAJI 2017 SZT. TAMÁS, 6 Puttonyos

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| Varietals: | Furmint |
| AVA: | Tokaj, Hungary |
| Vineyards: | Royal Tokaji's parcels of 1 st Growth Szt. Tamás single-vineyard (100% Estate) |
| Alcohol: | 11% |
| Sugar: | 191.3 g/L |
| Total Acidity: | 7.4 g/L |
| Bottled: | June 2020 |
| Imported: | 900 bottles |

Tokaji 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.

Szt. Tamás 1st growth single-vineyard

Szt Tamás is one of the most expensive and celebrated vineyard hills in the region. Royal Tokaji own parcels totaling 16 hectares of this southwest facing vineyard with vine age ranging from 20 to 60 years. The soil is rich, red, clay interspersed with indigo and purple volcanic rocks on, and below, the surface.

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 structured and concentrated with plenty of citrus fruit on the nose, dominated by orange peel and marmalade. The palate delivers a cascade of apricot and peach flavors, thrilling acidity and a very long and complete finish.

