



# ROYAL TOKAJI 2018 LATE HARVEST

<b>Varietals:</b>	Furmint, Hárslevelű, Muscat, other native varietals
<b>AVA:</b>	Tokaj, Hungary
<b>Alcohol:</b>	12%
<b>Sugar:</b>	108 g/L
<b>Total Acidity:</b>	6.1 g/L
<b>Bottled:</b>	August 2019

*Shortly after the start of the new millennium, the genuine shortage of aszú (botrytis) harvests and the limited volumes even in those vintages led us to explore other opportunities. We researched ways of producing more accessible, but equally vibrant, wines of around 100 g/L (equivalent to a 4 puttonyos sweetness). Late Harvest relies on partial bunch selection, which naturally includes ripe, overripe and botrytised berries. This combination of different ripening stages of the berries inside the bunch gives a distinctive Tokaji character but does not require the long ageing of aszú wines. The harvested clusters are then pressed and the rich must fermented in the same manner as the dry wines, maintaining a balance of sugar and natural acidity. The Late Harvest matures in Hungarian Zemplen oak barrels. As with all Royal Tokaji wines, quality, house style and balance is the focus.*

– Ben Howkins on Royal Tokaji Late Harvest

## **2018 Vintage Notes:**

After a cold winter, temperatures rose rapidly in April and May, stimulating vigorous growth in the vines. Flowering finished by the end of May setting an advanced pace that continued throughout the long, hot, dry summer.

Harvest was the earliest in living memory and probably the earliest ever, providing good volumes of healthy, ripe grapes with firm acidity and excellent quality. The warm, dry autumn was more conducive to drying the grapes than to botrytis, but nevertheless we managed to pick a good amount of fine quality aszú berries, a generous proportion of which are included in this blend. Overall, a record-breaking and outstanding vintage, ripe, rich, and balanced.

After pressing, the settled juice was fermented in tanks with our own indigenous yeast. The majority of the blend was then transferred to barrels for five to six months maturation.

## **Tasting Notes:**

Pale gold color with delicate citrus and spicy aromas. Light and refreshing on the palate with hints of white peach and honey, this wine has an excellent acid balance, a smooth, silky texture and a clean, long, crisp finish.

