



Royal Tokaji

TOKAJI ASZÚ 6 PUTTONYOS FURMINT 2013

Varietal Composition:	100% Furmint
Alcohol:	10%
Total Acidity:	10.7 g/L
Residual Sugar:	180.7 g/L
Bottling Date:	May 2016

2018 VINTAGE

A perfect vintage with miraculous weather, perfect conditions during autumn for the development of Aszú - misty mornings, warm drying winds blowing across the Great Plain of Hungary and sweeping the mists up into the vineyards.

VINIFICATION

Harvested from Royal Tokaji exclusively owned vineyards, excellent quality Furmint Aszú berries with good structure and perfect botrytis were macerated in fermenting Furmint must for two days. After pressing, the wine was filled into three 300 litre old Hungarian oak casks and transferred down into Royal Tokaji's extensive, deep underground cellars to mature for 23 months. The final blend was made during early spring in 2016 and bottled in May.

TASTING NOTES

Rich intense nose with hints of orange and spice. Full flavored with citrus, pear and quince fruit, outstanding structure and a long, crisp finish.

PAIRINGS

Enjoy at this young age or cellar for future enjoyment as the wine matures. Sip on its own as an aperitif, serve with fruit-based desserts or hard cheeses or enjoy this mouth-watering wine on its own instead of a dessert.

SERVING TEMPERATURE

10° - 13°C / 50° - 55°F



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