

TOKAJI ASZÚ 6 PUTTONYOS KABAR 2018

Varietal Composition: Kabar (Bouvier X Hárslevelű), AKA Tarcal 10

Alcohol:10.5%Total Acidity:7.63 g/LResidual Sugar:203.9 g/LBottling Date:June 2021

2018 VINTAGE

After a cold winter, temperatures rose rapidly in April and May, stimulating vigorous growth in the vines. Summer heat accelerated even more growth and ripening. Harvest was the earliest in living memory, providing good quantities with excellent quality. Aszú berries from the rare Kabar variety were picked on the 6th and 7th of August, the earliest ever in Royal Tokaji's history. Good botrytis levels, outstanding acidity with ripe and rich texture.

VINIFICATION

After two days maceration and pressing, the wine was filled into eight 300 litre Hungarian oak casks and transferred down into Royal Tokaji's extensive, deep underground cellars to mature for 28 months. The final blend was made in May 2021.

TASTING NOTES

Rich intense nose with hints of tropical fruits and spice. Very fine and elegant wine, full-flavoured with vibrant acidity, citrus and peach on the palate with a long, balanced finish.

PAIRINGS

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



