



Royal Tokaji

2019 LATE HARVEST

WINERY

Royal Tokaji was founded in 1990 by well-known author Hugh Johnson and a small group of investors who were inspired to restore and preserve Hungary's precious wine legacy after the fall of Communism. Tokaji is the world's original sweet white wine — the “cult wine” of the 18th and 19th centuries — and the Tokaj wine region was the first to have classified vineyards.

WINE

Essencia Late Harvest uses partial bunch selection, which naturally includes ripe, overripe and botrytised berries, giving a distinctive Tokaji character with only six months maturation in barrel. This wine highlights the natural acidity and freshness of native grapes Furmint and Hárslevelű and delivers fresh stone fruit and floral character, a silky texture and a long, crisp finish.

VINTAGE NOTES

After a cool spring, the vintage was characterised by a hot summer with temperatures often above 35°C and with persistent showers, accelerating maturation and leading to an early harvest. October saw fantastic weather with high temperatures, sunny days and no precipitation. These conditions were ideal for the Aszú berry formation and at last we were able to collect berries in large quantities, a generous proportion of which are included in this blend. There was an abundance of ripe fruit and the overall quality was excellent. An outstanding vintage with nice balance in the dry wines and unbelievable richness in the sweets.

Overall, an outstanding vintage, ripe, rich, and balanced.

WINEMAKING

The grapes were harvested in October and at the beginning of November. After pressing, the settled juice was fermented in tanks and then the majority of the blend was transferred to barrels for five to six months aging.

TASTING NOTES

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



VINEYARD

Region: Tokaj
Appellation: Tokaj
Age: 20 years old
Eco-Practices: Sustainable, Vegan

WINEMAKING

Varietals: Furmint, Hárslevelű, Yellow Muscat, Kabar
Aging: After pressing, the settled juice was fermented in tanks and then the majority of the blend was transferred to barrels for five to six months aging.

TECHNICAL DETAILS

Alcohol: 12%
Residual Sugar: 94.8 g/L
Total Acidity: 6.9 g/L
pH: 3.39