



Royal Tokaji

BETSEK 2013

1ST GROWTH, 6 PUTTONYOS ASZÚ

Betsek Hill is situated at the heart of the Mád. The soil is rich, dark, Nyirok clay with good drainage.

Pale lemon colour. The nose is attractive with hints of honey, apricot and white pepper. Vibrant citrusy palate with hints of grapefruit, orange zest and white pepper, ending with an extremely long finish

2013 was 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.

Excellent quality Aszú berries with good structure and perfect botrytis were macerated in fermenting must for two days. After pressing and fermentation the wines had a perfect balance. They were transferred into 300 litre second or third fill Hungarian oak casks for almost two years cask maturation in Royal Tokaji's extensive, deep underground cellars.

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.

Alcohol: 11 %
Sugar: 182,8 g/l
Acidity: 8,7 g/l

Bottling date 2017 May
2332 bottles of 500ml.

