

Royal Tokaji Issue 9 Forditas



Description:

Royal Tokaji Issue No. 9 Fordítás is a rich and distinctive sweet wine made using one of Tokaj's most traditional winemaking methods. Deep golden in colour, it offers aromas of dried apricot, orange marmalade and honey, layered with notes of candied citrus, spice and toasted nuts. Luscious yet beautifully balanced, the palate is lifted by vibrant acidity, giving the wine freshness and remarkable length.

Tasting notes:

Dried Apricot, Orange Marmalade, Honey, Candied Citrus, Toasted Nuts, Baking Spice

Allergens:

Contains sulphites.

Dish Pairing:

- Blue cheese
- Foie gras
- Apricot tart
- Almond pastries

Talking Point:

Fordítás, meaning "turning over" in Hungarian, is a rare Tokaji style made by fermenting fresh grape must on the skins left behind after producing Aszú wine. This traditional technique extracts the remaining sweetness and flavour from the botrytised berries, creating a wine that sits stylistically between dry Furmint and the famous Tokaji Aszú. Royal Tokaji's **Issue No. 9** is produced only in limited quantities, celebrating one of the region's historic winemaking traditions that is now rarely seen outside Hungary.