

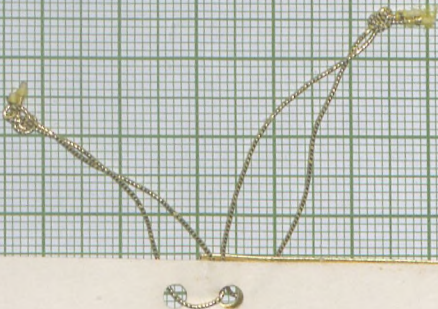


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Colman's
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CARROW, NORWICH.

**TOKAY-
TOKAJ-
TOKAJI**

Vinum Regum
Rex Vinorum



The accolade on the cover was used by Louis XIV to describe Tokay—"The Wine of Kings and the King of Wines".

Tokay comes from historic vineyards situated in the north-east of Hungary. It takes its name from the village of Tokay. Its legendary fame stems from high strength, unfortified wines. There are several types:

Tokay Aszú (aszú = late gathered) is very luscious and sweet. It is made in much the same way as the 'Auslese' wines of Germany and the classical Sauternes wines of France, with the individual selection of partially dried grapes which must have the presence of the 'noble rot'—*botrytis cinerea*. You will also see on the labels either '3, 4, 5 or, very rarely, 6 Puttonyos'

indicating both the amount of grape juice in the wine and the degree of sweetness: the higher the number of Puttonyos the more expensive the wine. A "Putton" is the hod used for gathering grapes. These wines can be drunk with fruit or rich desserts or just as a liqueur.

Tokay Szamorodni, Sweet and Dry—still late gathered but the wines are made without the individual selection of berries. The sweet wine should be drunk as you drink Aszú and the dry makes an excellent aperitif.

Tokay Furmint—a table wine named after the main grape variety used in the production of all Tokay wines. Full bodied, rich and medium sweet. All these wines should be served chilled but not iced.