



# SZENT TAMÁS - 1st GROWTH TOKAJI DRY FURMINT 2018

<b>Varietal Composition:</b>	100% Furmint
<b>Vineyard Source:</b>	Royal Tokaji's first-growth vineyards in Mád
<b>Alcohol:</b>	13.5%
<b>Total Acidity:</b>	7 g/L
<b>Residual Sugar:</b>	1.5 g/L
<b>Bottled Date:</b>	July 2019

## SZT. TAMÁS 1ST GROWTH SINGLE-VINEYARD

Szt. Tamás is a celebrated First Growth vineyard partly sloping southwest, which overlooks the Royal Tokaji winery in Mád, and partly east, which goes down to a brook valley. The soil in both parts is rich, red clay interspersed with indigo and purple volcanic rocks on and below the surface. The eastern part has the cooler climate of the two.

## 2018 VINTAGE

The 2018 summer was long and warm, with temperatures frequently exceeding 35 degrees Celcius. As a result, the grapes ripened quickly and evenly, and we were able to start the grape harvest for dry wines in August - three weeks earlier than the previous record. The last Furmint grapes for dry styles were picked at Szt. Tamás on September 10th, which is usually considered early for the start of the harvest for dry wines, let alone the finish.

## VINIFICATION

Whole bunches of Furmint grapes were pressed and fermented in 300 litre Zemplén oak barrels. After fermentation the wine was matured for six months in Hungarian oak barrels.

## TASTING NOTES

Our Szt. Tamás Furmint is a powerful wine, typically well-structured and concentrated, elegance and grace combining with a firm backbone. Crisp acidity balances the ripe fruit and the barrel maturation adds discreet notes of spice. Long and intense, the wine accurately reflects its unique climate and soil.

## PAIRINGS

Serve at a cool temperature with Asian food, white meats, fish and pasta dishes.



**WILSON DANIELS**  
SINCE 1978 

Imported by Wilson Daniels | Napa, California | [wilsondaniels.com](http://wilsondaniels.com)