



# Royal Tokaji

## 2022 ÚRÁGYA – 3RD GROWTH TOKAJI FURMINT DRY

### 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

Úrágya, means “God’s bed”. The vineyard sits in a dip between two extinct volcanoes to the west of Mád. Viewed from our village it is where we see the sun “go to sleep” every night.

### VINEYARDS

Our vines are on the western slope in the higher parts of the vineyard. The unique volcanic soils build the structure, backbone and minerality of this delicious dry wine.

### VINTAGE NOTES

2022 was an early vintage with good balance, elegance and power in the dry wines, and creamy richness in the sweets. Drought conditions through the vintage and relatively higher temperatures conducted to an early harvest – from the end of August until mid-September. We achieved high quality by picking our grapes at the optimum moment, enabling perfect balance.

### WINEMAKING

After harvesting the Furmint grapes, whole bunches were pressed and fermented in Zemplén oak barrels. After fermentation the wine was matured for 10 months in oak.

### TASTING NOTES

The unique volcanic soil builds the structure, backbone and minerality of this delicious dry wine. Maturation in oak barrels adds further complexity and roundness.



### VINEYARD

**Region:** Tokaj  
**Appellation:** Tokaj  
**Soil:** Red clay on volcanic bedrock, the ground surface is packed with minerals  
**Age/Exposure:** Younger and old wines; Eastern and Western exposure  
**Eco-Practices:** Sustainable, Vegan

### WINEMAKING

**Varietals:** Furmint  
**Aging:** 10 months in oak

### TECHNICAL DETAILS

**Yeast:** Cultured yeast selected from Royal Tokaji’s cellar  
**Alcohol:** 13.5%  
**Residual Sugar:** 1.8 g/L  
**Total Acidity:** 6.5 g/L