



ROYAL TOKAJI ÚRÁGYA FURMINT 2021

Varietal Composition:	100% Furmint
Alcohol:	14%
Total Acidity:	7.4 g/L
Residual Sugar:	2.3 g/L
Bottling Date:	August 2022

ABOUT ÚRÁGYA

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. 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. Maturation in oak barrels adds further complexity and roundness.

2021 VINTAGE

After a late start everything was on track around flowering, mid-June. Summer was quite hot but turned unusually cold at the end of August, beginning of September. This weather delayed ripening and kept acidities high. The harvest for Royal Tokaji dry wines finished in October and those who, like us, were patient enough and waited this far produced wines with a very bold structure, good minerality and balance.

VINIFICATION

After harvesting the Furmint grapes, whole bunches were pressed and fermented in 500 litre Zemplén oak barrels. After fermentation the wine was matured for 10 months in oak (of which 20% new barrels).

PAIRINGS

Nice companion to barbecued white meats, even some more serious veal and pork dishes.



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