



# Royal Tokaji

## 2022 MÉZES MÁLY – GREAT 1ST 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

Mézes Mály is one of just two vineyards classified as a Great First Growth. Its volcanic bedrock is overlaid with deep loess soil, giving elegance, finesse and floral notes to its wines. Royal Tokaji owns 11 of its 19 hectares, facing south with views to the Great Plain in the distance.

### 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 ten months in oak (of which 20% new barrels).

### TASTING NOTES

Mézes Mály Furmint is a sleek, concentrated wine with elegance and a subtle floral character - hints of spice, and plenty of white peach and apricot fruit all balanced by refreshing, crisp acidity and a lingering finish.



### VINEYARD

**Region:** Tokaj  
**Appellation:** Tokaj  
**Soil:** Deep loess soil on volcanic bedrock  
**Age/Exposure:** 40 years old vines; Southern exposure  
**Eco-Practices:** Sustainable, Vegan

### WINEMAKING

**Varietals:** Furmint  
**Aging:** 10 months in oak (of which 20% new barrels)

### TECHNICAL DETAILS

**Yeast:** Cultured yeast selected from Royal Tokaji’s cellar  
**Alcohol:** 13.5%  
**Residual Sugar:** 2.7 g/L  
**Total Acidity:** 7.8 g/L