



ROYAL TOKAJI 2019 DRY FURMINT

Varietals:	100% Furmint
AVA:	Tokaj, Hungary
Alcohol:	13.0%
Sugar:	3.6 g/L
Total Acidity:	6.9 g/L
Bottled:	April 2020

Royal Tokaji's Dry Furmint is the definitive regional expression of this grape variety. Fruit is sourced from estate and negociant vineyards. The region, with its 400-plus extinct volcanos, is depicted on the label. This volcanic soil and hilly topography are critical to the expression of Furmint in this wine.

2019 Vintage Notes

An excellent vintage for dry wines, 2019 was warm, early and provided ripe and full-flavored Furmint grapes with balancing acidity.

Vinification

Whole bunches were gently pressed and fermented in stainless steel tanks and some Hungarian Zemplen oak barrels, segregated by different vineyard lots. During vinification, malolactic fermentation is avoided. The wine is matured in the same types of vessels: stainless-steel tanks and 300L and 500L Hungarian Zemplen oak barrels. With this vintage the wine was aged in equal amounts in stainless steel and oak, with a proportion of 15% new oak to add subtle overtones and dimension. The wine is kept on fine lees for 4-5 months to achieve roundness and structure.

Tasting Notes

A fresh, crisp wine showing all the fine qualities of the unique Furmint grape. Aromas of grape flowers, apple and pear combine with flavors of ripe apricot and peach to produce a sleek, intense dry wine with a long, refreshing finish.

This wine is delicious as an aperitif, ideal with oysters, seafood and white meats, but partners equally well with spicy dishes and fried foods. Versatile is the word!

