



# SZENT TAMÁS - 1st GROWTH TOKAJI DRY FURMINT 2019

<b>Varietal Composition:</b>	100% Furmint
<b>Vineyard Source:</b>	Royal Tokaji's first-growth vineyards in Mád
<b>Alcohol:</b>	14%
<b>Total Acidity:</b>	7.2 g/L
<b>Residual Sugar:</b>	1.4 g/L

## 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.

## 2019 VINTAGE

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

Summer was hot with temperatures often above 35°C and with persistent showers, again accelerating maturation and the grapes were ready earlier than usual for harvesting for dry wine production. We harvested the grapes for this wine from the cooler, eastern side of Szt. Tamás at the end of September.

## VINIFICATION

Whole bunches of Furmint grapes were pressed and fermented in 300 litre Zemplén oak barrels. After fermentation the wine was matured for ten months in Hungarian, 30% new 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.



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