



Royal Tokaji

2021 DRY FURMINT

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

Royal Tokaji's Dry Furmint is the definitive regional expression of this grape variety. What makes this wine continually stand out is its balance of volcanic minerality and bright acidity, capturing the essence of Tokaj's historic terroir while offering a modern, dry expression of the traditionally sweet Furmint grape.

VINEYARDS

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.

VINTAGE NOTES

After a late start, a warm and pleasant June led to an ideal mid-month flowering. Summer began hot but temperatures dropped towards the end of August and it remained unseasonably cool in early September. This weather prolonged ripening and maintained freshness and we waited until the first days of October before completing harvest, encouraging wines with very bold structure, excellent minerality, depth and balance.

WINEMAKING

Whole bunches were pressed and then fermented partly in stainless steel tanks, partly in barrels (15% new oak). After fermentation both lots remained in their vessels on fine lees for further maturation to add subtle overtones and complexity.

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 flavours of ripe apricot and peach to produce a sleek, intense dry wine with a long, refreshing finish.



VINEYARD

Region: Tokaj
Appellation: Tokaj
Soil: Volcanic Substratum
Eco-Practices: Sustainable, Vegan

WINEMAKING

Varietals: Furmint
Aging: Whole bunches were pressed and fermented in stainless steel tanks and barrels (15% new oak).

TECHNICAL DETAILS

Alcohol: 13%
Residual Sugar: 3 g/L
Total Acidity: 7.3 g/L