



Royal Tokaji

2023 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

The 2023 vintage was truly exceptional, offering a perfect blend of balance, elegance, and power in the dry wines, while the sweet wines showcased remarkable richness. Favorable weather, with mild temperatures and well-timed rainfall, created ideal harvest conditions—especially for producers who meticulously managed their vineyards. By carefully selecting our grapes at peak ripeness, we achieved outstanding quality and a flawless sense of harmony in every bottle.

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: 1 g/L
Total Acidity: 6.1 g/L