



# Royal Tokaji

## 2018 VINEYARD SELECTION 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

This dry furmint is from estate-grown grapes and is an expression of Royal Tokaji's 1st Growth single-vineyards around the Mád commune, which all feature volcanic soils. This is noted on the label with the Hungarian word, Dűlőválogatás, which translates to vineyard selection. The wine delivers a beautiful expression of the vintage from each parcel year after year.

### VINEYARDS

Vineyard Selection Dry Furmint is produced from grapes carefully selected from the finest classed growth vineyards in the village of Mád.

### VINTAGE NOTES

The 2018 vintage in Tokaj was marked by a long, consistently warm summer, with daytime temperatures frequently rising above 35°C. These exceptional conditions accelerated the ripening process, producing healthy, evenly matured grapes with concentrated sugars and balanced acidity. Remarkably, the harvest began earlier than ever previously recorded in Tokaj's written history, reflecting both the intensity of the growing season and the exceptional quality of the fruit.

### WINEMAKING

Whole bunches were pressed and fermented in Zemplén oak barrels. After fermentation we matured the wine for nine months in 300 litre and 500 litre barrels. The final blend has a proportion of 20% new oak.

### TASTING NOTES

A concentrated wine with a firm but floral aroma, hints of apple and gooseberry leading into an intense, structured, medium-bodied style showing minerality, spice, and a long fresh finish.

### VINEYARD

Region:	Tokaj
Appellation:	Tokaj
Soil:	Volcanic bedrock with stony, rich clay topsoil
Age:	About 30 year old vines
Eco-Practices:	Sustainable, Vegan

### WINEMAKING

Varietals:	Furmint
Aging:	After fermentation the wine was matured in oak (of which 20% new barrels).

### TECHNICAL DETAILS

Yeast:	Royal Tokaji's own cultured yeast
Alcohol:	13.5%
Residual Sugar:	1.4 g/L
Total Acidity:	6.6 g/L
pH:	3.4