



Royal Tokaji

2023 SZT. TAMÁS 1ST GROWTH, 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

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.

VINEYARDS

Szt. Tamás is a celebrated First Growth vineyard sloping southwest, overlooking the Royal Tokaji winery in Mád. The soil consists of rich, red clay interspersed with indigo and purple volcanic rocks both on and below the surface. Royal Tokaji owns 16 hectares of parcels planted with Furmint vines averaging 30 years of age.

VINTAGE NOTES

2023 was an outstanding vintage, combining precision, balance, elegance, and power in the dry wines and remarkable richness in the sweets. Mild weather with good rainfall set ideal harvest conditions, and careful vineyard work and timely picking delivered excellent balance and quality.

WINEMAKING

After harvesting the Furmint grapes, whole bunches were pressed and fermented in 300 litre Zemplén oak barrels. After fermentation the wine was matured for 10 months in oak (of which 20% new barrels).

TASTING NOTES

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.

VINEYARD

Region: Tokaj
Appellation: Tokaj
Soil: Red clay interspersed with indigo and purple volcanic rocks on and below the surface.
Age: Around 30 years old
Eco-Practices: Sustainable, Vegan

WINEMAKING

Varietals: Furmint
Aging: After fermentation the wine was matured for 10 months in oak (of which 20% new barrels).

TECHNICAL DETAILS

Yeast: Cultured Yeast
Alcohol: 13.5%
Residual Sugar: 1.3 g/L
Total Acidity: 6.1 g/L
pH: 3