



*Royal Tokaji*

## **DRY FURMINT 2019**

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.

The vintage was characterised by a hot summer with temperatures often above 35°C and with persistent showers, accelerating maturation and the grapes were ready earlier than usual for harvesting for dry wine production. An outstanding vintage with precise balance in the dry wines and unbelievable richness in the sweets.

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.

Delicious as an aperitif, with seafood, white meats or spicy food.

Serve cool.

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<b>Alcohol:</b>	13 %
<b>Sugar:</b>	3,6 g/l
<b>Acidity:</b>	6,9 g/l

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**Bottling date:** April 2020

