



Royal Tokaji

VINEYARD SELECTION 2018 TOKAJI FURMINT DRY

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.

Our summer in 2018 was long and warm with temperatures often above 35°C, the grapes ripened quickly and evenly and were ready for picking earlier than ever before in the written history of Tokaji.

We started the grape harvest for the dry wines in August, an extraordinary three weeks earlier than the previous record, and we picked the last Furmint grapes for dry styles at the beginning of September, a date usually considered early for the start of the harvest for dry wines, let alone the finish. Nevertheless, Furmint's natural crispness and vivacity was undiminished, providing balance to the ripe fruit.

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

Serve at a cool temperature with Asian food, white meats, fish and pasta dishes.

Alcohol:	13,5 %
Sugar:	1,4 g/l
Acidity:	6,6 g/l

Bottling date: September 2019

