



*Royal Tokaji*

## **SZENT TAMÁS – 1<sup>ST</sup> GROWTH TOKAJI FURMINT DRY 2018**

Szt. Tamás is a celebrated First Growth vineyard sloping southwest and overlooking the Royal Tokaji winery in Mád. The soil is rich, red clay interspersed with indigo and purple volcanic rocks on and below the surface.

Summer was hot with temperatures often above 35°C, again accelerating maturation and the grapes ripened 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 Szt. Tamás on the 10<sup>th</sup> of September, a date usually considered early for the start of the harvest for dry wines, let alone the finish.

After harvesting the Furmint grapes, whole bunches were pressed and fermented in 300 litre Zemplén oak barrels. After fermentation the wine was matured for six months in oak.

Our 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.

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

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<b>Alcohol:</b>	13,5%
<b>Sugar:</b>	1,5 g/l
<b>Acidity:</b>	7 g/l

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Bottling date: 2019 August  
306 bottles, 150 cl

