



*Royal Tokaji*

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

Nyulászó is one of the most appreciated vineyard hills in its commune. Soil is rich clay.

Our Nyulászó Furmint is an elegant wine with volcanic structure on the palate and good fruit complemented by oaky and vanilla notes. Well integrated acidity with fresh fruit flavours and a long mineral finish. A real terroir wine.

In 2018 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 early 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.

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.

A superb companion to barbecued white meats, even some more serious veal and pork dishes. Perfectly matched with traditional Hungarian meat cuisine.

Serving temperature at 11 – 13 °C.

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<b>Alcohol:</b>	13,5%
<b>Sugar:</b>	1,5 g/l
<b>Acidity:</b>	6,6 g/l

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Bottling date: 2019 July

