

ROYAL TOKAJI 2010 FURMINT

Winemaker:	Károly Áts
Varietal Composition:	100% Furmint
Vineyard Source:	Royal Tokaji's first growth vineyards in Mád and Tarcas
Barrel Aging:	5 months in Hungarian oak
Bottled:	July 21, 2011
Production:	2,914 cases (12/750ml)
Cases Imported:	300
Alcohol:	13.5%
Total Acidity:	7g/L
RS:	2.3g/L

WHAT IS FURMINT?

Furmint (FOOR-mint) is a white varietal grown in Hungary and is the main ingredient of Tokaji Aszú wines. This yellowish-green grape displays a bouquet reminiscent of ripe apples in youth. After aging in wood, Furmint develops aromas of honey and walnuts. Rich in extract, it makes a heady, robust wine with pronounced acid. It is an early-budding, late-ripening variety and is particularly susceptible to botrytis. Often characterized by its high alcohol levels, Furmint's high acidity gives the wine longevity.

THE 2010 VINTAGE

A glance at the figures would show that, with the exception of rainfall, 2010 was an average vintage in all other respects; in fact, this vintage was anything but. Rainfall was much higher than average, with rain on nearly 50 percent of the days. Although average temperatures were normal, there were huge fluctuations from day to day.

Spring started early in mid-March; the temperature increased rapidly and budding was very good. June was cold and rainy, as it has been in a number of previous years, and this affected fruit set. July and August were very hot but still with significant rainfall. The heat sum by the end of August was as high as in 2008, however, potential alcohol level in berries was 2 to 3 percent lower. Rain continued during the harvest. Despite a good level of botrytis we were not able to find aszú berries of sufficient quality and not a drop of aszú wine was produced. With careful selection we were able to produce very limited quantities of Dry Furmint and Late Harvest.

TASTING NOTES

The 2010 Furmint has a lovely green color with a yellow hint. It is very clean on the nose with aromas of gooseberry. A light wine but round and very fruity (gooseberries again) on the palate. Crisp and refreshing acidity makes for a clean finish.

