

# ROYAL TOKAJI 2006 FURMINT

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<b>Winemaker:</b>	Károly Áts
<b>Varietal Composition:</b>	100% Furmint
<b>Vineyards:</b>	Royal Tokaji's first growth vineyards in Mád and Tarcas
<b>Vine Age:</b>	5 and 25 years old
<b>Harvest Dates:</b>	Late October 2006
<b>Aging:</b>	One batch aged in stainless steel tanks, one in new Hungarian oak barrels from the Zemplen Mountains in northeastern Hungary. After five months of aging, the two batches were blended together.
<b>Bottled:</b>	June 2007
<b>Production:</b>	4,000 cases (12/750ml)
<b>Cases Imported:</b>	1,000
<b>Alcohol:</b>	14.0%
<b>Total Acidity:</b>	6.8g/L
<b>Residual Sugar:</b>	1.5g/L



## WHAT IS FURMINT?

Furmint is a white varietal grown in Hungary and is the main ingredient of Tokaji Aszú. 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 2006 VINTAGE

Autumn in Hungary was unusually dry, with only 1.74 inches of rain in three months. It was also the warmest it had been in the last five years. This weather helped produce good quality dry and late harvest wines.

## TASTING NOTES

The 2006 Furmint is a pale green/straw color with a lovely clean, fresh, green apple, citrusy aroma with slight notes of bonfire oak. On the palate, the wine is dry, yet smooth with medium acidity, good fruit flavors and long length with a tropical finish.