

ROYAL TOKAJI 2009 FURMINT

Winemaker:	Károly Áts
Varietal Composition:	100% Furmint
Vineyard Source:	Royal Tokaji's first growth vineyards in Mád and Tarcas
Vine Age:	5 and 25 years
Harvest Dates:	October
Barrel Aging:	8 months in new oak
Bottled:	September 8, 2010
Production:	4,920 cases (12/750ml)
Cases Imported:	300
Alcohol:	14%
Total Acidity:	5.2g/L
RS:	6.5g/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 2009 VINTAGE

Budding started with warm, sunny days, however, there was a drought by mid-May with only 200mm (7.9 inches) of rain for the first five months. Flowering began mid-May for the early-ripening varieties — something no one remembers ever having happened before. While the vines needed hot, dry, sunny days in June because of flowering, it was the coldest June of the last 10 years with 170mm (6.7 inches) of rain, dramatically influencing berry-setting of the Yellow Muscat, with other varieties affected as well. This weather pattern usually generates uneven ripening and a very long, costly harvest, which was only avoided because of hot weather July to September. Unfortunately, it was too dry with only 143mm (5.6 inches) for those three months, resulting in the loss of a high ratio of acidity in many vineyards. The winery picked early in late October before the rain began.

TASTING NOTES

Pale green color, very fresh and clean, showing good Furmint fruit, with hints of fennel and mineral character. Dry with a long flowery finish. A good example of the Furmint grape.

