



ROYAL TOKAJI 2017 VINEYARD SELECTION DRY FURMINT

Varietals:	100% Furmint
AVA:	Tokaj, Hungary
Alcohol:	13.5%
Sugar:	1.2 g/L
Total Acidity:	7.1 g/L
Bottled:	July 2018

2017 Vintage Notes:

After a chilly January, the temperatures rose evenly through the spring. Relatively high temperature during the summer contributed to earlier ripening and harvest. Furmint grapes were harvested at the end of September. This vintage proved to be outstanding with ideal balance for the dry wines.

Grapes for the Vineyard Selection are from the Mád commune, exclusively from 1st Growths Szt. Tamás and Nyulászó. Whole bunches were gently pressed and fermented in Hungarian oak barrels (300 L and 500 L) from the Zemplen Forest. During vinification, malolactic fermentation is avoided. The wine matured in Hungarian oak (20% new) for six months.

Tasting Notes:

Concentrated wine with a firm but floral aroma, hints of apple and gooseberry leading into an intense, structured, medium bodied style showing minerality, spice, and a long crisp finish.

Dűlőválogatás translates to vineyard selection.

