



# ROYAL TOKAJI 2018 ODDITY DRY FURMINT

<b>Varietals:</b>	100% Furmint
<b>AVA:</b>	Tokaj, Hungary
<b>Alcohol:</b>	13.0%
<b>Sugar:</b>	1.1 g/L
<b>Total Acidity:</b>	6.1 g/L
<b>Bottled:</b>	July 2019

## 2018 Vintage Notes

An excellent vintage for dry wines, 2018 was warm and dry throughout the summer and harvest season. This led to an early harvest and provided ripe and full-flavored Furmint grapes with balancing acidity.

## Vinification

Grapes for Oddity are primarily from the Mád commune, Szt. Tamas and Nyulaszo 1<sup>st</sup> Growths, as well as other vineyard sites. Whole bunches were gently pressed and fermented in stainless steel tanks and some Hungarian Zemplen oak barrels, segregated by different vineyard lots. During vinification, malolactic fermentation is avoided. The wine is matured in a combination of stainless steel tanks and 300 L and 500 L Hungarian Zemplen oak barrels. With this vintage the wine was aged in equal amounts in stainless steel and oak, with a proportion of 15% new oak to add subtle overtones and dimension. The wine is kept on fine lees for 4-5 months to achieve roundness and structure.

## Tasting Notes

A fresh, crisp wine showing all the fine qualities of the unique Furmint grape. Aromas of grape flowers, apple and pear combine with flavors of ripe apricot and peach to produce a sleek, intense dry wine with a long, refreshing finish.

This wine is delicious as an aperitif, with seafood, white meats or spicy food. Oddity is an ideal pairing with oysters, but partners equally well with fried foods. Versatile is the word!

