# ROYAL TOKAJI 2018 VINEYARD SELECTION DRY FURMINT

**Varietals**: 100% Furmint

**AVA**: Tokaj, Hungary

**Alcohol**: 13.5%

**Sugar**: 1.4 g/L

**Total Acidity**: 6.6 g/L

**Bottled**: September 2019

**2018 Vintage Notes**:

Our summer in 2018 was long and warm with temperatures often above 35°C, the grapes ripened quickly and evenly and were ready for picking earlier than ever before in the written history of Tokaj.

We started the grape harvest for the dry wines in August, an extraordinary three weeks earlier than the previous record, and we picked the last Furmint grapes for dry styles at the beginning of September, a date usually considered early for the start of the harvest for dry wines, let alone the finish. Nevertheless, Furmint's natural crispness and vivacity was undiminished, providing balance to the ripe fruit.

Grapes for the Vineyard Selection are primarily from the Mád commune, from the winery's estate 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**:

A 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 fresh finish.