



*Royal Tokaji*

# LATE HARVEST SZT. TAMÁS FURMINT 2016

<b>Varietal Composition:</b>	100% Furmint
<b>Alcohol:</b>	11%
<b>Total Acidity:</b>	7.45 g/L
<b>Residual Sugar:</b>	132.9 g/L
<b>Bottling Date:</b>	August 2017

## VINEYARD

A Szt. Tamás is one of the most expensive vineyard hills in its commune. Soil: rich clay and very characteristic reddish minerals.

## 2016 VINTAGE

After a successful ripening season, we were able to harvest high quality grapes in high volumes.

## VINIFICATION

We harvested the grapes in late October. Then, we destemmed and macerated them in the presses overnight. Afterwards, we fermented them in stainless steel tanks. The fermentation was followed by 6 months of barrel maturation, using only new Zemplén wood 300-litre barrels.

## TASTING NOTES

Spicy, aromatic on the palate with hints of fresh pear and peaches. The freshness, the mineral structure, the full-bodied richness all together form a perfect balance in taste. Long, clean aftertaste with nice barrel maturation notes.

## PAIRINGS

Serve on its own or with foie gras. Also ideal with aromatic and spicy Asian cuisine and fresh fruits.

## SERVING TEMPERATURE

12°C / 53°F



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