



Royal Tokaji

DRY FURMINT 2020

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

The vintage 2020 was characterised by a lot of rain, which made the harvest more challenging than usual. Despite the challenges we managed to pick high quality grapes at a right time.

Overall, the quality of healthy grapes was excellent, really nice acidities, round, balanced and rich on the palate.

Whole bunches were pressed and then fermented partly in stainless steel tanks, partly in barrels (15% new oak). After fermentation both lots remained in their vessels on fine lees, for further maturation to add subtle overtones and a new dimension.

Delicious as an aperitif, with seafood, white meats or spicy food.

Serve cool.

Alcohol: 12,5%

Sugar: 2,8 g/l

Acidity: 6,9 g/l

Bottling date: September 2021

