



*Royal Tokaji*

## **DRY FURMINT 2021**

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.

After a late start, a warm and pleasant June led to an ideal mid-month flowering. Summer began hot but temperatures dropped towards the end of August and it remained unseasonably cool in early September. This weather prolonged ripening and maintained freshness and we waited until the first days of October before completing harvest, encouraging wines with very bold structure, excellent minerality, depth and balance.

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 complexity.

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

Serve cool.

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**Alcohol:** 13 %  
**Sugar:** 3 g/l  
**Acidity:** 7,3 g/l

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**Bottling date:** September 2022

