

ROYAL TOKAJI 2011 FURMINT

Winemaker:	Károly Áts
Varietal Composition:	100% Furmint
Vineyard Source:	Royal Tokaji's first-growth vineyards in Mád
Fermentation:	50% of the wine was fermented in tank, 50% in barrel
Bottled:	March 29, 2012
Alcohol:	14%
Total Acidity:	5.1g/L
RS:	1.5g/L

WHAT IS FURMINT?

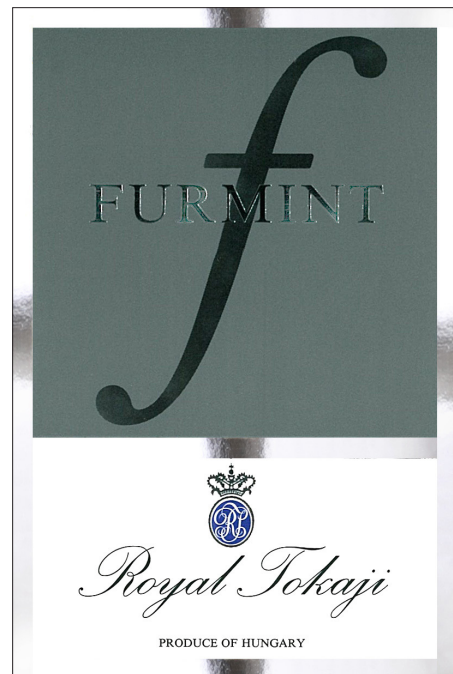
Furmint (FOOR-mint) is a white varietal grown in Hungary and is the main ingredient of Tokaji Aszú wines. This yellowish-green grape displays a bouquet reminiscent of ripe apples in youth. After aging in wood, Furmint develops aromas of honey and walnuts. Rich in extract, it makes a heady, robust wine with pronounced acid. It is an early-budding, late-ripening variety and is particularly susceptible to botrytis. Often characterized by its high alcohol levels, Furmint's high acidity gives the wine longevity.

THE 2011 VINTAGE

After a mild, dry winter, budding started on April 10 and both blossoming and berry set were very good. In July, there was nearly as much rain in one month as in the entire six months before. By late August, the berries looked nice and sugar levels were normal. Sugar levels stopped increasing in early September, allowing the winery to produce lovely, dry Furmint wines with moderate alcohol and perfect balance.

TASTING NOTES

On the nose, the 2011 Furmint displays charming grape flower, gooseberry and lime aromas with a hint of nuts. On the palate, the wine is dry and sleek. The barrel-fermented portion of the blend gently rounds it out, keeping it fresh with a long finish.



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