

ROYAL TOKAJI 2005 FURMINT

Winemaker:	Károly Áts
Varietal Composition:	100% Furmint
Vineyards:	Royal Tokaji's first growth vineyards in Mád and Tarcál
Age of Vines:	4 and 24 years old
Bottled:	April 2006
Released:	September 2006
Case Pack:	12/750ml
Imported Into U.S.:	1,000 cases
Alcohol:	13.5%



WHAT IS FURMINT?

Furmint is a white varietal grown in Hungary (*left*) and is the main ingredient of Tokaji Aszú. 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.

TASTING NOTES

The Royal Tokaji 2005 Furmint is a dry, white wine with apricot, ripe apple and a hint of honey on the nose. Well-balanced with a nice mineral backbone, this clear, light-colored wine displays flavors of apples and fruit with just a touch of lemon zest.

CRITICAL ACCLAIM

91 POINTS – WINE & SPIRITS 100 TOP VALUES OF THE YEAR *June 2007*

91 POINTS, BEST BUY, EXCEPTIONAL VALUE – WINE & SPIRITS: "From the 1,409 new-release wines our panels tasted for this issue, our critics singled out these ten...for their remarkable price/value ratio...Floral and lasting, this is delicious, elegant furmint. It covers octaves of flavor, from bass notes of stones to searing citric sopranos, the middle range filled out with flowers, mint and stone fruit. Clear, clean and invigorating, it works as well as an aperitif as it does with a main dish of seared scallops." *December 2006*

"A" – CLAUDE KOLM'S THE FINE REVIEW: "Furmint is the main grape for the sweet wines of Tokaj. Here we have it made as a dry wine. The result is a smooth, sleek, firm dry wine with nutty lime blossom aromas and incipient apricot flavors with a nice acidic attack." *Claude Kolm, Number 110*

WINE FAVORITES OF THE YEAR, A SURPRISING BARGAIN FROM HUNGARY – BLOOMBERG: "The furmint grape is one of the main ingredients in the country's renowned and expensive sweet Tokaji Aszu, but bottled on its own, it makes a crisp, appetizing wine with a scent of ripe apples and lemony minerality...it's a bargain..." *Elin McCoy, November 2, 2006*