



ROYAL TOKAJI 2016 ODDITY

Varietals: 100% Furmint
AVA: Tokaj, Hungary
Alcohol: 12.5%
Sugar: 2.6 g/L
Total Acidity: 6.8 g/L
Bottled: August 2017

2016 Vintage Notes:

A mild and dry winter, then a long, mild spring, led to an unusually long flowering season and some uneven fruit set. Summer was almost perfect, but for some hail, which did not do serious damage. Alas, September rains brought picking challenges, but did not diminish the overall quality of the vintage – good ripeness and acidity – that the growing season brought. Harvest for our dry styles was at the end of September.

Grapes for Oddity are primarily from the Mád commune, Szt. Tamas and Nyulaszo 1st Growths, as well as other vineyard sites. Whole bunches were gently pressed and fermented in stainless steel tanks, segregated by different vineyard lots. During vinification, malolactic fermentation is avoided. The wine is matured in a combination of stainless steel tanks and 300 L and 500 L Hungarian oak barrels. With this vintage the wine was aged in equal amounts in stainless steel and Hungarian oak. The wine is kept on fine lees for 4-5 months to achieve roundness and structure.

Tasting Notes:

A finely balanced wine where the Furmint grape shows sleek minerality, as well as floral, apple and peach notes. A lively wine with crisp acidity, complex and a long finish.

