

TOKAJI FURMINT 'SEC' – KIRÁLYUDVAR

Tokay



APPELLATION: Tokaj

BLEND: 88% Furmint, 12% Hárslevelű

WINEMAKER: Raimundo Abando

VINEYARD:

Grapes are sourced from grand cru sites including the Percze, Lapis, Henye, Betsek, and Suba vineyards across the Tokay region. Volcanic Mount Tokaj marks the southernmost tip of the region, which includes the rolling foothills of the Zemplén Mountains. The climate is cool continental. High levels of humidity, due to the location of the vineyards above the confluence of the Bodrog and Tisza rivers, encourage Noble Rot in some sites. Soils cover a wide spectrum of volcanic rocks, basalt and tuffs

VITICULTURE:

The viticulture is biodynamic. No fertilizers or systemic chemicals are used. They employ double cordon training and short spur pruning. They green harvest to reduce yields and hand select for the late harvest wines.

WINEMAKING:

The grapes are hand-picked and gently pressed. Fermentation is with natural yeasts in 500 litre Hungarian oak barrels. The wine then ages for eight months in the barrels before bottling. The wine is filtered but unfinned.

WEBSITE: <https://www.kiralyudvar.com/>

This wine is suitable for vegans and vegetarians.



TASTING NOTES:

Ripe aromas of apples, caramel, apricot and orange. Bright on the palate, with citrus peel, spices and white pepper. Concentrated but light on its feet with a long finish.