

Királyudvar



TECHNICAL INFORMATION

Enchanted by the history of the legendary Tokaji wine region, the Hwang Family purchased Királyudvar in 1997. He restored the property's original manor and press house, and resurrected the famed vineyards. Today, it stands as a leader in the region's renaissance.

Királyudvar has 6 main vineyards located in Tokaji's heartland on the hilltops surrounding the villages of Mád and Bodrogkeresztúr. All are historically important grand cru sites, including Henye, Percze, Becsek, and the great Lapis. The dominant grapes are Furmint and Hárslevelű, with a small amount of Muskotály. Ownership of the Loire Valley's famed Domaine Huet has provided the family with invaluable insight in developing Királyudvar. The estate adopted biodynamic viticulture in 2008, and gained full certification in 2011.

Established: 1997

Proprietor/Winemaker: Hwang Family/Szabolcs Juhasz

Appellation: Tokaj-Hegyalja

Soils: Clay and rock of volcanic origin

THE WINES	Vineyard & Grapes	Winemaking	Average Production
Pezsgő "Henyé"	A sparkling wine from the acclaimed Henye vineyard. Approximately 70% Furmint and 30% Hárslevelű.	Fermented and aged for 6+ months in 500l neutral Hungarian oak casks before bottling with a <i>liqueur de tirage</i> . The bottled wine spends ~3 years on the lees before disgorgement. If necessary, a small amount of aged Tokaji is added for <i>dosage</i> .	200 cases
Furmint Sec	Trailblazing dry wine from estate vineyards. Primarily Furmint with up to 10% Hárslevelű in the blend.	Fermented and aged in 500l neutral Hungarian oak barrels for 7-8 months before bottling.	2,000 cases
Demi-Sec	An off-dry wine from three select plots of the Becsek vineyard. Approximately 85% Furmint with 15% Hárslevelű.	Fermented and aged in 500l neutral Hungarian oak barrels for ~7 months before bottling.	500 cases
"Cuvée Ilona"	A noble late-harvest wine produced from berries selected throughout the estate's holdings. Approximately 60% Furmint, 30% Hárslevelű, and 10% Muskotály.	Fermented and aged in 225l neutral Hungarian oak barrels for ~7 months before bottling.	250 cases
"Cuvée Patricia"	A noble late-harvest wine produced from rare Muskotály bunches from the Danczka vineyard.	Fermented and aged in 225l neutral Hungarian oak barrels for ~7 months before bottling.	250 cases

TOKAJ, HUNGARY

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Aszú 6 Puttonyos	Aszú is produced from hand-selected, fully-botrytized grapes. Approximately 70% Furmint and 30% Hárslevelű from throughout the estate's holdings.	Each berry is picked off the vine by hand and pressed in a fermenting must of the finest base wine. Fermented and vinified in 500l neutral Hungarian oak barrels for ~24 months.	250 cases
Aszú 6 Puttonyos "Lapis Vineyard"	Aszú from Királyudvar's famed Lapis cru. Typically 100% Furmint.	Each berry is picked off the vine by hand and pressed in a fermenting must of the finest base wine. Fermented and vinified in 500l neutral Hungarian oak barrels for ~24 months.	250 cases
Esszencia	Drops of wine nectar collected from the natural weight of fully botrytized, dessicated Aszú berries. Approximately 70% Furmint and 30% Hárslevelű from the Danczka vineyard.	Fermented and aged in glass demijohn for 78 months. Typically finishes with only 3-4% alcohol.	50 cases