

# KIRÁLYUDVAR

**Year Founded:** 1997

**Region:** Tokaji, Hungary

**Winemaker and Owner:**  
Szabolcs Juhasz and  
Anthony Hwang

**Known for:** Fine dessert  
wines and superb dry  
wines from vineyards  
dating back to the 1600's.

**Cool Fact:** Six main  
vineyard sites are historical  
grand cru sites.

**-Biodynamic, Organic,  
Sustainable-**

When Anthony Hwang loaded his family in the car and drove northeast from Budapest in 1997, he could hardly have imagined where the road would inevitably lead. The trip was inspired by a Tokaji Aszú that a sommelier recommended the previous evening. The wine made such an impression that Tony felt he had to learn more about it. For what Tony craved most in wine, this bottle offered in spades - a profound identity and razor-sharp balance.

Tokaj was once one of the world's most prestigious wine regions; its top Aszú and Esszencia dessert wines were among the world's most coveted and expensive. Yet two world wars devastated Tokaji's traditional European markets and the decline continued under Communist rule. But after the Iron Curtain's fall, a few lone souls struggled to preserve the Tokaji legacy. The most prominent was Istvan Szepsy, whom Tony was determined to meet. Tony was floored by the wines he tasted. He was moved by not only what was in the glass, but by the realization that, with investment and steady

purpose, the region could again produce some of the world's most unique and intriguing wines. Just a few months after his visit, Tony purchased what was perhaps the region's crown jewel, Királyudvar (Kee-RYE-oohd-var) - which for centuries had supplied Imperial wine to the Hapsburgs. Szepsy became a partner, helping Tony to rehabilitate the vineyards, while the château itself was rebuilt. But with time, Szepsy departed and Tony assumed the reins full-time. Along the way, he was counseled by Noël Pinguet of the Loire Valley's greatest Vouvray producer, Domaine Huët, of which Tony is also a partner. Noël's collaboration would prove invaluable, particularly his advice to convert the estate to biodynamic viticulture. Today, Tony is rekindling the legacy of this providential wine region. But he's not stopping there, having recognized, for example, that the local varieties, with their viscous intensity and bright acidity, could produce world-class dry, demi-sec, and sparkling wines.



## 2019/2020 Tokaji Furmint Sec, Tokaji

85% Furmint, 15% Hárslevelu sourced from estate vineyards located in Tokaji's heartland in the towns of Mád and Bodrogkeresztur. All are historically important grand cru sites including Henye, Percze, Becsek, and the great Lapis. Farmed biodynamically and hand harvested, the fruit is gently pressed. Wild yeasts spurs natural fermentation in 500 liter Hungarian oak barrels. This innovative dry wine wondrously balances Furmint's viscous intensity and bright acidity.