

A close-up, low-angle shot of two clear wine glasses filled with white wine. The glasses are positioned in the foreground, slightly overlapping each other. They are clinking together, creating a bright, golden-yellow light that reflects off the surfaces of the glasses and the liquid inside. The background is dark and out of focus, with some blurred lights visible.

Zurich
1. Feb. 2026

FURMINT FEBRUAR



WALDTHALER
wine experiences

WINES OF HUNGARY



WINEEDUCATION.CH





ONE VARIETY
MANY IDENTITIES

- Lilla Fülop -



DIVERSITY
TERROIR
TRADITION



One of Central Europe's most
versatile white grapes



FURMINT IS CAPABLE OF

- traditional-method sparkling
- bone-dry, easy drinking styles
- blended styles / cuvées
- terroir-driven whites, single vineyard wines
- the world's most historic sweet wines

A grape defined by

ACIDITY

STRUCTURE

SITE



GROWING FURMINT



Total planting: approx. 4,000–4,500 hectares

Same as: Assyrtiko, Godollo, Savagnin

Planting in Hungary: approx. 3,000–3,500 hectares

Grüner Veltliner: 15,000 Ha

Chardonnay: 210,00 Ha



Furmint

IN OTHER PLACES

AUSTRIA < 300 ha
MOSLER
FURMINT

SLOVENIA < 50 ha
ŠIPON

CROATIA
MOSLAVAC

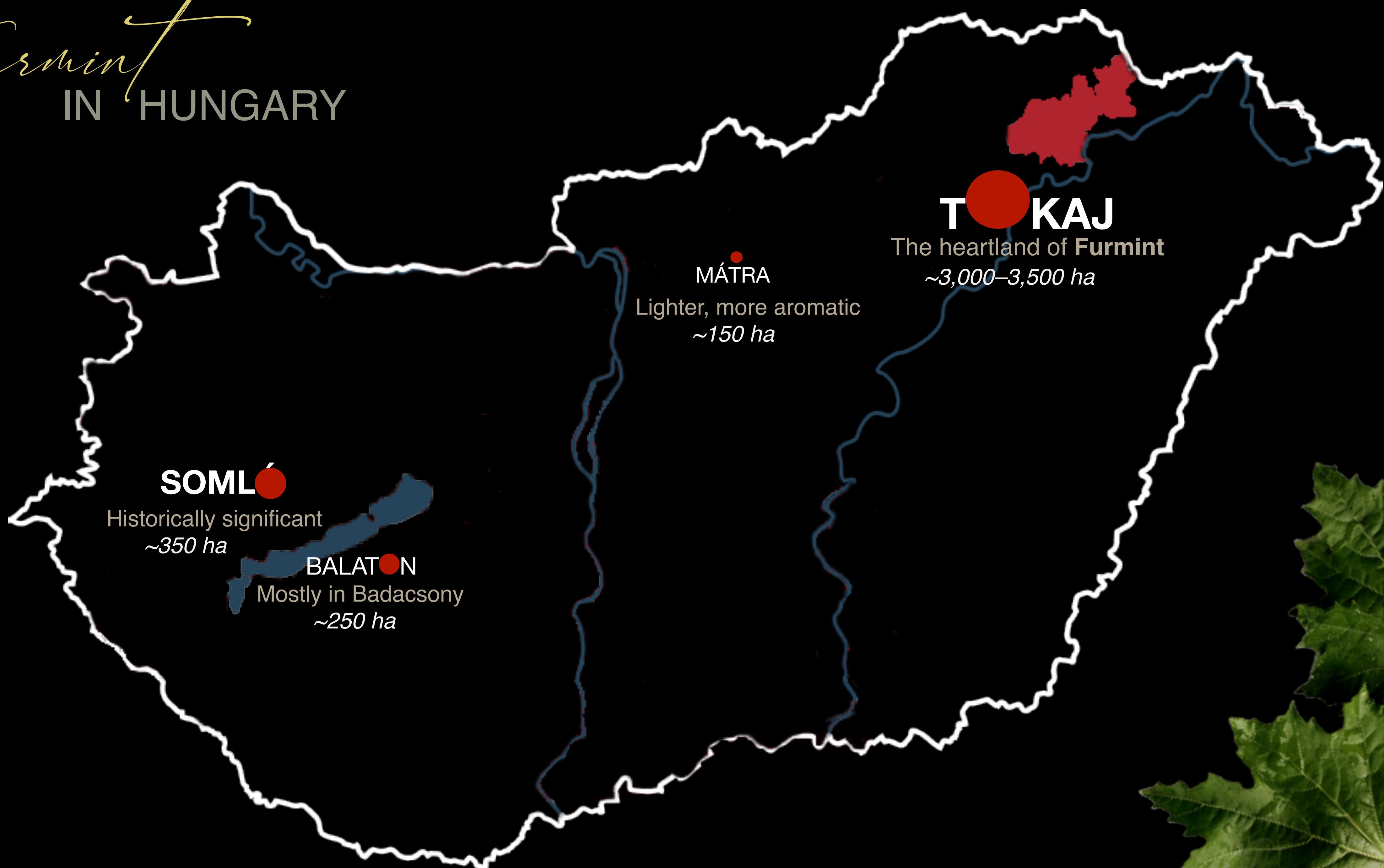
SLOVAKIA < 400 ha
FURMINT

TOKAJ
FURMINT

SERBIA < 30 ha
FURMINT



Furmint IN HUNGARY



FURMINT

the grape



late
ripening

high
acidity

thick
skinned

affinity to
Botrytis

SENSITIVE

to



yield /
crop load

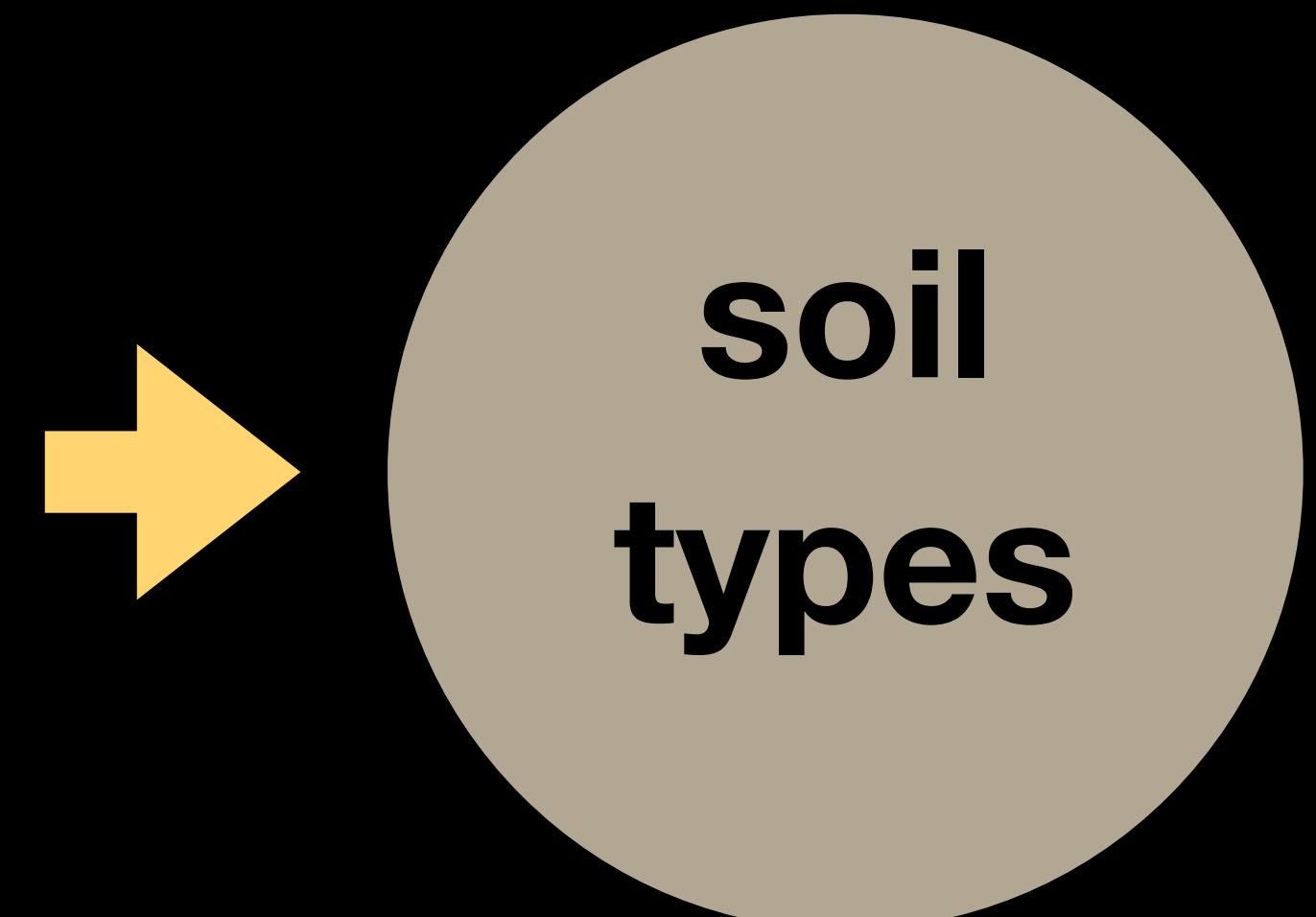
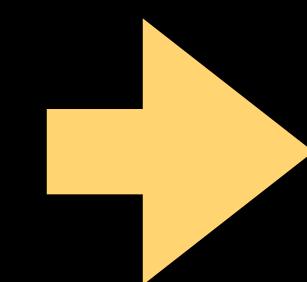
position /
exposition

soil
types

picking
date

SENSITIVE

to



yield /
crop load

aspect /
exposition

→ LATE RIPENING

Depending on style
from mid September to well into November



Picking time depending on desired **STYLE**

zesty,
sparkling

easy,
crisp, dry

premium,
complex

sweet,
botrytis

Late August
Early September

Mid September
Late September

Late September
Mid October

Late October
Late November

** Multiple Passes*

16 - 18 °Bx
9 - 10,5 %
8 - 10,5 g/L
2.9 - 3.1 pH

19 - 21 °Bx
11 - 12,5 %
7.5 - 9.0 g/L
3.0 - 3.2 pH

21 - 23 °Bx
12,5 - 13,5 %
6.5 - 8.0 g/L
3.1 - 3.3 pH

24 - 30 °Bx
variable
6.0 - 10.0 g/L
3.2 - 3.6 pH

Harvest time defines the **AROMA** characteristics

zesty,
sparkling

easy,
crisp, dry

premium,
complex

sweet,
botrytis

Late August
Early September

Mid September
Late September

Late September
Mid October

Late October
Late November

Lemon zest, green
apple, chalk, saline;
very linear, autolysis
adds texture not fruit

Citrus, pear, green
apple; light body,
crisp acidity, easy,
early-drinking style

Stone fruit, smoke,
saline minerality,
phenolic grip;
layered, age-worthy

Apricot, honey, saffron,
botrytis spice; intense
sweetness balanced
by electric acidity

** Multiple Passes*

→ REFLECTS SOIL

100% Volcanic Bedrock

- > *pronounced minerality*
- > *saline, smoky notes*
- > *strong acid backbone*
- > *aging potential*



Furmint REFLECTS TERROIR

CRISP ACID



Andesite

MINERALITY



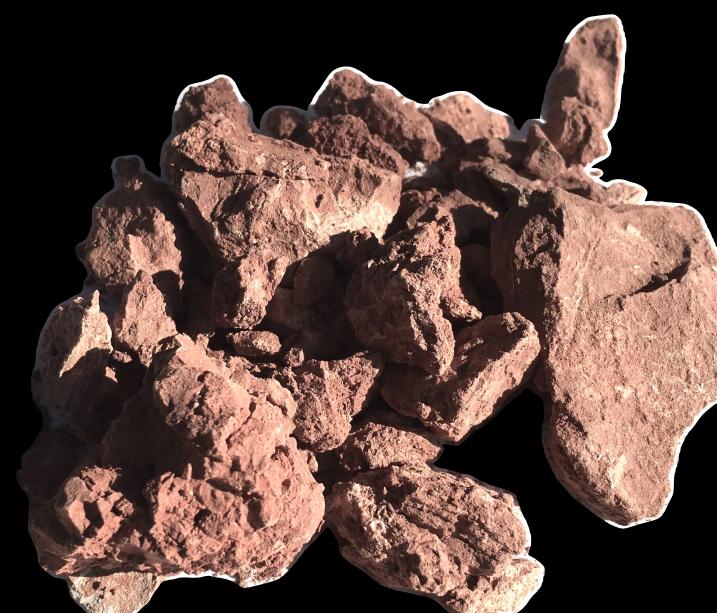
Basalt

SOFTNESS



Loess

FRUITINESS



Clay



Rhyolite tuff

An aerial photograph of a vineyard on a hillside, showing rows of grapevines in a grid pattern. The vines are green, and the soil between the rows is a lighter color. A dirt road cuts through the vines, and the terrain slopes downwards from left to right.

FURMINT
is Europe's most terroir-transparent white varieties.

An aerial photograph of a vast vineyard landscape in the Tokaj wine region of Hungary. The terrain is hilly and covered in numerous rectangular vineyard plots, which are particularly prominent in the foreground and middle ground. A single, winding road cuts through the vines, leading towards a range of hills in the background. The lighting suggests either sunrise or sunset, casting a warm, golden glow over the entire scene.

the home of
FURMINT

since the 16th century



TOKAJ



where Furmint comes alive

Tokaj Wine District

TOKAJ WINE REGION





Hungary's most famous wine region

Located: N-E Hungary; Zemplén foothills

Both a wine region and a wine district

Referred to colloquially as **Hegyalja**

UNESCO World Heritage Site since 2002

27 towns and villages

Tokaj OEM (PDO) = strict regulations

6 Permitted grape varieties

65% FURMINT

20% HÁRSLEVELŰ

SÁRGAMUSKOTÁLY

KÖVÉRSZÖLŐ

ZÉTA

KABAR



13-15 million years of volcanic activity:

hundreds of volcanoes, their after-activity and geyser formation shaped the Zemplén Hills, which provide **shelter** from the north and meet the hot Great Plain to the south.





3 RIVERS

The Bodrog, Tisza and Hernad rivers provide the high **humidity** and the special, misty autumn microclimate, which create the indispensable conditions for **botrytisation**.

On the concept of vineyard and terroir





1600–1700

- Tokaj's golden age at European royal courts
- Sweet Tokaji wines prized by aristocracy and monarchs
- Louis XIV: *“The wine of kings, the king of wines”*
- Strong international prestige by the era of Prince Ferenc Rákóczi

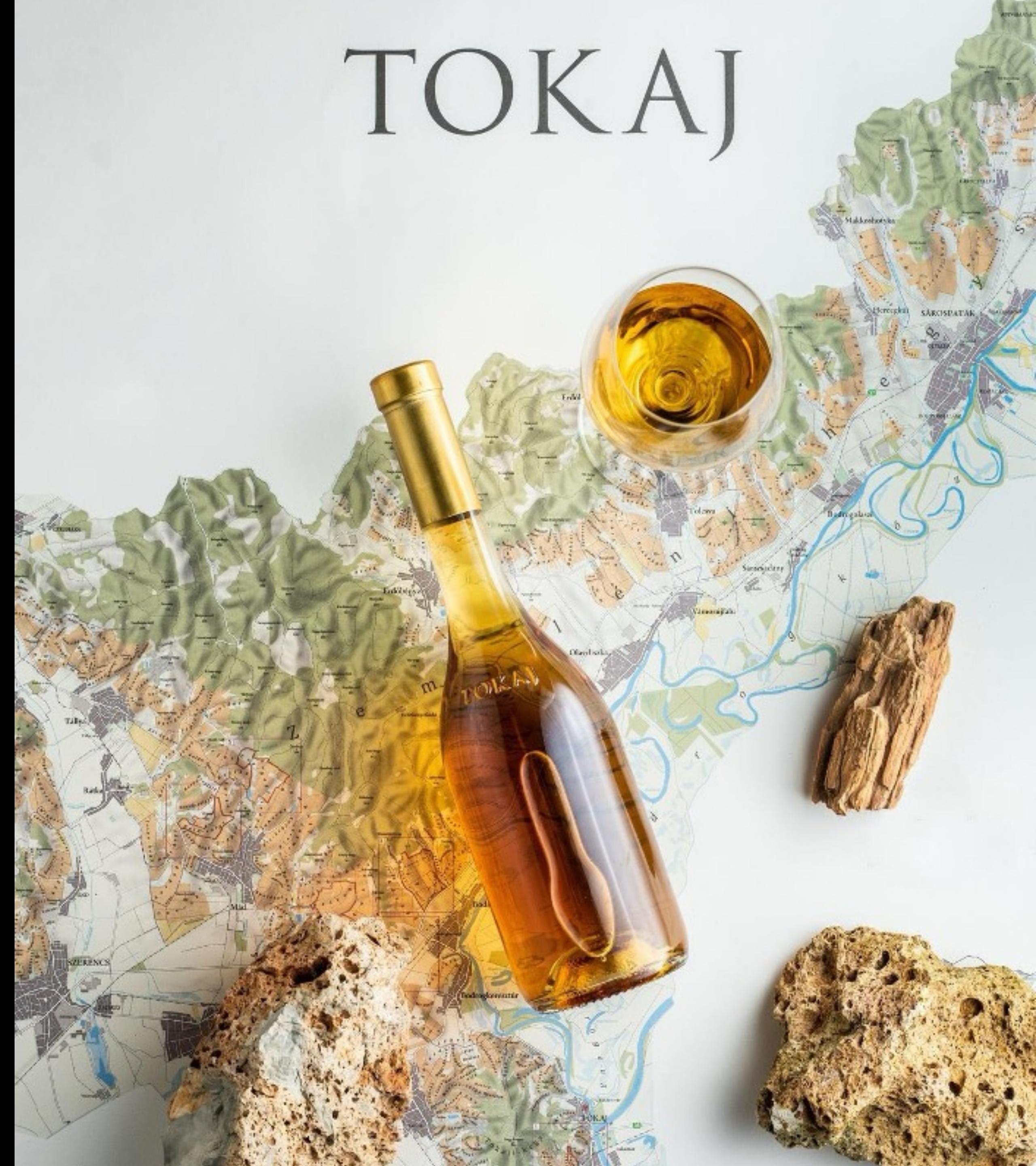
Vinum Regnum

1737

- First formal vineyard classification in the world
- Decreed by King Charles III of Hungary
- Vineyards registered and ranked by quality
- Preceded Bordeaux / Burgundy classifications

Classification

TOKAJ





18th - 19th century

- Tokaji wines served at major European royal courts
- Admired by Louis XV, Frederick the Great, Peter the Great, Queen Victoria
- Established as one of Europe's most prestigious wine styles
- Admired by Louis XV, Frederick the Great, Peter the Great, Queen Victoria

The fame

20th century

- Outstanding vineyards recognised as cultural treasures
- Despite political change, Tokaj's heritage preserved
- Foundation for modern Tokaj and UNESCO recognition

Real Treasure



The background image is an aerial photograph of a vineyard on a hillside. The vineyard is organized in long, narrow, parallel rows that follow the contours of the hill. In the middle ground, a thick, white mist or low-hanging cloud hangs over the vines, partially obscuring them. The hills in the background are also covered in vineyards and are partially hidden by the mist. The sky above is filled with scattered, light-colored clouds.

the land of
ASZÚ

Basic Concepts of Ripening Biology

How grape condition defines wine style

Dry Wine - Tokaj Dry

Harvested without botrytis
Estate, single-vineyard or varietal
Fresh, clean, transparent style

Szamorodni (Sweet)

Partially effected by *Botrytis cinerea*
Whole bunches harvested
Usually 45–120 g/L

Late Harvest - Késői szüret

Overripe, partially dehydrated grapes
Higher sugar concentration, 45–120 g/L
Higher sugar concentration

Tokaj Sweet Wines - Fordítás & Máslás

Residual sugar: generally >45 g/L
Indirect Botrytis(wine or must re-used on aszú material)
No puttonyos scale



Aszú / Berries

Sweet Tokaji specialty

Must pressed from soaked botrytised berries

Structured, long-lived style



Aszú / 5-6 Puttonyos

Made exclusively from aszú berries

Minimum 120 g/L residual sugar (Minimum legal)

Aged min. 3 years (Min. 18 month in oak)

Esszencia / Nektár

Juice flowing under its own weight

Minimum 450 g/L natural sugar; can reach: 600–800 g/L

Bottled only in exceptional years



UNDERGROUND CELLAR SYSTEM

deeply carved into volcanic tuff

These cellars form a vast, historic network beneath towns and villages across the region.





0.375-0.5 l

Tokaj bottle

The clear half-litre bottle is now also available in a 0.375-l thick-bottomed version. These bottles can/should only be used for the following types of wine: **Tokaji Aszú, Szamorodni, Fordítás, Máslás and Eszencia**.



0.75 l dark

Tokaj bottle

can be used for all other types of wine in Tokaj (both dry and sweet).



TASTING

5 Flights 3 Wines / Flight

SPARKLING

EASY DRINKING DRY

CUVÉE / OTHER REGIONS

SINGLE VINYARD / GC

SWEET STYLES

Hungarian National Anthem

Finally, there is no other country in the world that mentions wine in its national anthem, only the Hungarian 'Himnusz', and we have Tokaj to thank for that.



KÖSZÖNÖM
THANK YOU

EGÉSZSÉGEDRE
CHEERS