

Wine of the Week: 2007 Királyudvar Tokaji Furmint Sec



2007 Királyudvar Tokaji Furmint Sec
(Gary Friedman / Los Angeles Times)

Region: Hungary

Price: About \$20

Style: Aromatic and crisp

What it goes with: Charcuterie, smoked fish, Asian food, cheese

Where to find it:

Hi-Time Wine Cellars in Costa Mesa, (949) 650-8463, <http://www.hitimewine.net>

Wine Exchange in Orange, (714) 974-1454, <http://www.winex.com>

The Wine House in West Los Angeles, (310) 479-3731, <http://www.winehouse.com>

Woodland Hills Wine Co. in Woodland Hills, (818) 222-1111, <http://www.whwc.com>

By S. Irene Virbila, Los Angeles Times
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Tokaji is the luscious sweet wine made from the Furmint grape from [Hungary's](#) fabled vineyards. Sweet is the way it's been for centuries — until the late 20th century, when the first dry Furmint were made.

This is the second vintage of Furmint *sec* from the historic Királyudvar (Kee-RYE-oohd-var) estate, which dates to the 11th century and supplied wine to the Hapsburg court. The bouquet of flowers and citrus jumps right out of the glass. Its intensity, lively acidity and minerality make the 2007 a terrific wine with food.

The wine is a collaboration between Királyudvar and famed Vouvray producer Domaine Huet. (Királyudvar is owned by American Anthony Hwang, who is also a partner in Huet.)

I've practically gone through a case already, drinking it with charcuterie, smoked salmon, oysters and tuna tartare. It's terrific with Thai food. I also like it with cheese. An absolute steal at \$20 for a wine of such finesse.