

## FACT SHEET

# MEDITATION

TOKAJI FURMINT 2015 KIRÁLY



### QUALITY DRY WHITE WINE

ALCOHOL (% vol.)	13
SUGAR (g/l)	6,9
ACIDITY (g/l)	6,2
VOLATILE (g/l)	0,37
SO <sub>2</sub> (mg/l)	6 / 91
RESIDUAL EXTRACT (g/l)	24,3
HARVEST	8th of September, 2015
BOTTLING	5th of August, 2016
BOTTLED QUANTITY	2 210
PRESSING	Direct pressing
FERMENTATION	In steel tank
AGEING	4 months in barrel
GRAPE VARIETY	100% Furmint
VINEYARD	100% Király
VINTAGE	Fortunately the average 30 years of vines resisted the summer's low steam-effects, atmospheric droughts and all the frequent heatwaves. Precisely planned harvesting periods gave us a chance to determinate optimum picking times.

### WINE DESCRIPTION

In the vintage of 2015 our Meditation wine was born thank to all hand-picked first-rated Furmint grapes that eventuate a powerful and dynamic style and one of the best harmony between vineyard and variety. On the nose flowers and creamy-oily mineral side opens the scents with banana, plum and clove. Maracuja reigns on the palate completing it by citrus and green apple. Full-bodied but balanced wine with a crystal-clear and an intensive finish.