

FACT SHEET

VISION

TOKAJI DRY ESTATE SELECTION 2014



QUALITY DRY WHITE WINE

ALCOHOL (% vol.)	13
SUGAR (g/l)	5,9
ACIDITY (g/l)	7,3
VOLATILE (g/l)	0,33
SO ₂ (mg/l)	23 / 155
RESIDUAL EXTRACT (g/l)	22.4
HARVEST	From 18th of September to 8th of October, 2014
BOTTLING	October, 2015
BOTTLED QUANTITY	6 100
PRESSING	Direct pressing
FERMENTATION	Partly in barrel, partly in steel tank
AGEING	Partly in barrel, partly in steel tank
GRAPE VARIETIES	40 % Furmint, 40 % Hárslevelű, 20 % Kabar
VINEYARDS	Holdvölgy, Becsek, Dorgó-tető, Király, Nyulászó
VINTAGE	The greatest difficulty came from the more than 100mm rainfall two weeks prior to the harvest. Due to this, a three-time more effective energy investment was necessary to harvest the required quality. Despite the vintage effects both our dry and sweet wines could preserve their elegant and pure style.

WINE DESCRIPTION

Starts with green apple and crispy pear notes on the nose with a hint of pepper and lemongrass. On the palate lime and grapefruit appears with an enriching green apple and pineapple. Acidity is in harmony with it's almost endless aftertaste.