

FACT SHEET



MEDITATION

TOKAJI ESTATE FURMINT 2012



QUALITY DRY WHITE WINE

ALCOHOL (% vol.)	13,5
SUGAR (g/l)	5,6
ACIDITY (g/l)	5,9
VOLATILE (g/l)	0,54
SO ₂ (mg/l)	31 / 159
RESIDUAL EXTRACT (g/l)	21.6
HARVEST	September, 2012
BOTTLING	May, 2013
BOTTLED QUANTITY	3 582
PRESSING	Direct pressing
FERMENTATION	In steel tank
AGEING	6 months in 3-4 years old barrels
GRAPE VARIETY	100% Furmint
VINEYARDS	Holdvölgy, Becsek, Dorgó-tető
VINTAGE	Dry, droughty vintage. The vine has evolved positively, the phenological stages occurred earlier, so did the time of the harvest. Harvest begun for dry wines at the beginning of September. After a warm and wet month, the beginning of the botrytisation was spectacular and the concentration of the berries begun.

WINE DESCRIPTION

2012 is the third vintage of this wine which, just like before, shows undeniably the unique complexity both of the grape variety and the terroir. On the nose lime, pear, peach notes that are also in the mouth, accompanied with creamy texture and elegant citrus aromas that makes the silky sip even more complete.