

FACT SHEET

ELOQUENCE

TOKAJI SZAMORODNI 2007

SWEET WHITE WINE

ALC (%)	13,0
SUGAR (g/l)	104
TOTAL ACID. (g/l)	6,2 / 4,3
VOL. ACID (g/l)	1,2 / 0,8
SO2 (mg/l)	32 / 202
RESIDUAL EXT (g/l)	41.2
HARVEST DATE	From end of September to mid November 2007
BOTTLED	August 14th, 2009
QUANTITY	10470
HARVEST	Partly and fully botrytised bunches
PRESSING	After maceration of 12 to 36 hours
FERMENTATION	In new hungarian oak
AGEING	One year and a half mainly in new and used hungarian oak
GRAPE VARIETY	Furmint, Hárslevelű
VINEYARD	Holdvölgy, Király, Nyulászó
VINTAGE	Early, warm and dry vintage with some heat-wave. The botrytisation exploded thanks to the early September rains, that gave on these mature grapes very rich Aszú berries.

