

FACT SHEET DRY 2015

Fifth dry selection of HOLD AND HOLLO range coming from an extraordinary and stlye-favorable vintage.

It's also based on the 4 grape varieties like our 2014's wine (Furmint, Hárslevelu, Zéta and Muscat lunel). Matured pear and lime appear on the nose completing it by fresh camomille and elderflower scents. Pear-citrus based salty favor notes and gooseberry-green apple line make excellent harmony on the palate with it's exciting and tense acidity. The wine preserve it's dynamically long playful and provocative character in finish.

2015 / 75 cl

Alcohol	13,0% vol.
Sugar	7,2 g/l
Acidity	6,2 g/l
Grape varieties	60% Furmint, 20% Zéta, 10% Hárslevelű, 10% Muscat lunel
Vineyards	Holdvölgy, Becsek, Nyulászó
Harvest	August 25-September 16, 2015
Pressing	Direct pressing
Fermentation	In steel tank
Ageing	In steel tank
Bottling	30th of June, 2016

