

FACT SHEET

VISION

TOKAJI DRY ESTATE SELECTION 2015



QUALITY DRY WHITE WINE

ALCOHOL (% vol.)	13
SUGAR (g/l)	7,1
ACIDITY (g/l)	6,9
VOLATILE (g/l)	0,28
SO ₂ (mg/l)	14 / 109
RESIDUAL EXTRACT (g/l)	19,7
HARVEST	From 31st of August to 17th of September, 2015
BOTTLING	28th of June, 2016
BOTTLED QUANTITY	8 750
PRESSING	Direct pressing
FERMENTATION	In steel tank
AGEING	Partly in barrel, partly in steel tank
GRAPE VARIETIES	65% Furmint, 25% Hárslevelű, 10% Kabar
VINEYARDS	Holdvölgy, Kakasok
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

Holdvölgy chief winemaker's uniquely created own style 'vision': An extraordinary dry tokaji selection which former 2013's vintage won a Gold medal at Decanter Asia Wine Awards in 2015. Made from excellent grapes: 65% of Furmint, 25 % of Hárslevelű and 10 % of Kabar. Playful peach and pear reigns the scents on the nose with flower notes. Red grapefruit plays main role on the palate with fresh and crispy green apple and delicate mango. Kind minerality with excellent sugar-acidity balance makes the wine endless and harmonious as it becomes a memorable wine in it's citrus finish.