

FACT SHEET

INTUITION No3.

TOKAJI FURMINT 2013 KIRÁLY



QUALITY DRY WHITE WINE

ALCOHOL (% vol.)	13,5
SUGAR (g/l)	7,6
ACIDITY (g/l)	6,8
VOLATILE (g/l)	0,43
SO ₂ (mg/l)	18 / 93
RESIDUAL EXTRACT (g/l)	19.9
HARVEST	September, 2013
BOTTLING	September, 2014
BOTTLED QUANTITY	1 080
PRESSING	Direct pressing
FERMENTATION	In steel tank
AGEING	In barrel
GRAPE VARIETY	100% Furmint
VINEYARD	100% Király
VINTAGE	Flowering happened at the right time. The summer was favourable to the optimal development of berries, ripening processes were balanced. In September, the gradually decreasing temperature helped the harmonious concentration of the fruit.

WINE DESCRIPTION

Holdvölgy's first parcel selected Furmint, from Király vineyard. In the nose can be felt an elegant barrel use characterized by cocoa powder and sweet spiciness accompanied by a touch of pear. A more than medium-bodied wine, its rich sip is framed by vivid acidity. At this young age it shows perfect harmony, but for many years it will be fascinating. The taste shows restrained fruitiness, pear, peach and orange flavors, stony notes and spices appear. A real Furmint that can provide you with an unforgettable experience by itself or with a food pairing.