

FACT SHEET

INTUITION No3.

TOKAJI FURMINT T8/7575 2017 HOLDVÖLGY



QUALITY DRY WHITE WINE

ALCOHOL (% vol.)	13.5
SUGAR (g/l)	7.4
ACIDITY (g/l)	7.3
VOLATILE (g/l)	0.48
SO ₂ (mg/l)	26 / 107
RESIDUAL EXTRACT (g/l)	22.3
HARVEST	September 2017
BOTTLING	August 2018
BOTTLED QUANTITY	2 264
PRESSING	Direct pressing
FERMENTATION	In steel tank
AGEING	5 months in barrel
GRAPE VARIETY	100% Furmint
GRAPE VINE CLONE	T8/7575
VINEYARD	100% Holdvölgy
VINTAGE	

After an early and lasting frost in January we had a relatively constant spring-summer period. The bunches developed in ideal conditions. The harvest started in August. In September, having more than two times of the average rainfall of the past 50 years, thanks to the careful, year-round, precise viticulture, the rain didn't deteriorate the quality of this exceptional fruit. We had an excellent and more promising vintage than ever before.

WINE DESCRIPTION

An exceptional vintage gave us again the possibility to create one of the most sophisticated and unique wine of HOLDVÖLGY's collection. Crystal-clear nose with green apple, passion fruit and chalky notes. The taste continues with the green apple line, topped with crunchy pears and gooseberries. Fine tuned crispy acidity creates exciting harmony with sweet barrel notes. With its minerally complex structure which unfolds in infinite elegance, this very furmint clone now proves that a perfect imprint of the great dry wine - from our historic vineyard - is within a reach of a sip!