

FACT SHEET

EXALTATION

TOKAJI SÁRGAMUSKOTÁLY 2015 NYULÁSZÓ



SPECIAL QUALITY SWEET WHITE WINE

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|------------------------|-----------------------------|
| ALCOHOL (% vol.) | 11 |
| SUGAR (g/l) | 81.1 |
| ACIDITY (g/l) | 6.5 |
| VOLATILE (g/l) | 0.62 |
| SO ₂ (mg/l) | 25 / 208 |
| RESIDUAL EXTRACT (g/l) | 31.7 |
| HARVEST | 30 October 2015 |
| BOTTLING | December 2016 |
| BOTTLED QUANTITY | 3 595 |
| PRESSING | After 5 hours of maceration |
| FERMENTATION | Stainless steel |
| AGEING | 6 months in oak barrel |
| GRAPE VARIETY | 100% Muscat à petit grains |
| VINEYARDS | 100% Nyulászó |
| VINTAGE | |

The period from winter to summer was reassuring in spite of the rainless days. The visible marks of the lack of water were visible which meant plant-growing slowed down. 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

Muscat à petit grains bunches for this late harvest wine have been harvested from parcels of Nyulászó vineyard with the richest soil and highest mineral complexity. The harmonice smell is dominated on the nose by rose and lychee, complemented by a hint of apricot and flowery notes. The very dynamic palate, besides creamy honey and menthol with a strong presence of apricot and pineapple. It's sweetness is balanced by it's vibrant acidity structure, it's rich fruity and mineral texture simply charms the taster. A sweet wine with uniquely fine style from HOLDVÖLGY's lively and exciting portfolio.

AWARD

Muscats du Monde 2017 - Gold medal
Top 10 wine