

## FACT SHEET

# ELOQUENCE

TOKAJI SZAMORODNI 2010

### QUALITY SWEET WHITE WINE

ALCOHOL (% vol.)	12
SUGAR (g/l)	126
ACIDITY (g/l)	9.4
VOLATILE (g/l)	1.04
SO <sub>2</sub> (mg/l)	28 / 217
RESIDUAL EXTRACT (g/l)	44.7
HARVEST	End of October to mid-November 2010
BOTTLING	August 2013
BOTTLED QUANTITY	6 420
PRESSING	After 12 hours of maceration
FERMENTATION	In stainless steel
AGEING	24 months in barrel
GRAPE VARIETIES	Furmint, Hárslevelű
HIST. CLASSIFIED CRUS (1 <sup>ST</sup> CLASS)	Becsek, Holdvölgy, Nyulászó

VINTAGE	2010 was a radical vintage with many difficulties. Even so, we had to be as accurate as possible during the harvest period. It only rained in one day in October, maybe that was the reason why our cool and unbalanced vintage could survive. Our viticultural team responded to the spectacular and concentrated colonization of the botrytis with consistent, atypical work: as a rare member in the wine region we were able to provide for our wines exceptional and high quality fruit base again.
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### WINE DESCRIPTION

The fragrance wraps itself in a mysterious, tiny sweet cloud, then it just starts to open, the oriental spices spring into existence. It is softening and invinting by the juicy, mellow chord of tangerine and peach - until the very first crystal-clear, gold-toned sip is on its way. Our senses are like play with us, in one moment the emphasis is on fresh pineapple and mango and in the other the sour citrusiness of grapefruit comes to the fore. It reveals, then deepens, covered with cinnamon string with endless mineral finish. Modern and excellant szamorodni with a fine-tuned acid-sugar balance and infinitely exciting harmony.

