

FACT SHEET

EXALTATION

TOKAJI SÁRGAMUSKOTÁLY 2016 NYULÁSZÓ

QUALITY SWEET WHITE WINE

ALCOHOL (% vol.)	12.0
SUGAR (g/l)	77.2
ACIDITY (g/l)	6.5
VOLATILE (g/l)	0.68
SO ₂ (mg/l)	17 / 226
RESIDUAL EXTRACT (g/l)	30.4
HARVEST	October 2016
BOTTLING	August 2017
BOTTLED QUANTITY	4 792
PRESSING	After 5 hours of maceration
FERMENTATION	In steel tank
AGEING	6 months in barrel
GRAPE VARIETY	100% Muscat à petit grains
VINEYARDS	100% Nyulászó
VINTAGE	

After a quiet winter period, a dry and warm spring and rainy days arriving in the middle of the summer we knew that 2016 will be a vintage full of challenges. Harvest started on August 1st, in a parcel of Holdvölgy Cru. The rainy season continued in October, but thanks to the precise year-round viticultural work, we were able to harvest high quality and quantity of bunches both for dry and sweet wines even in this difficult vintage.

WINE DESCRIPTION

Clear, tight late harvest wine, vibrant imprint of this international grape variety and Grand Cru Nyulászó vineyard from a cooler vintage. The spicy and rich nose is characterized by delicate notes of honey, lemongrass, rose and mango. On the palate we have peaches, lychee, lime and pear. The precise acid-sugar balance reveals the irresistible character of the wine. Elegant and seductive.

