

## FACT SHEET

# EXPRESSION

TOKAJI HÁRSLEVELÜ 2017 BECSEK

### QUALITY DRY WHITE WINE

ALCOHOL (% vol.)	13.5
SUGAR (g/l)	3.9
ACIDITY (g/l)	7.2
VOLATILE (g/l)	0.52
SO <sub>2</sub> (mg/l)	19 / 130
RESIDUAL EXTRACT (g/l)	21.2
HARVEST	October 2017
BOTTLING	August 2018
BOTTLED QUANTITY	2 264
PRESSING	Direct pressing
FERMENTATION	Stainless steel
AGEING	5 months in barrel
GRAPE VARIETY	100% Hárslevelű
VINEYARD	100% Becsek
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

Grand Cru Becsek is one of the most exciting one of Mád basin. Our 2017 parcel selected Hárslevelű is bring us notes of fresh, white petal flowers and William pear on the nose, with a hint of exotic green tea. Pear, summer apple, pineapple and gooseberries enrich the intense palate with a delicate spicy note. A tight and dynamic expression of this uniquely rich harmony of variety and Cru.

