

## FACT SHEET

# VISION

TOKAJI DRY SELECTION 2018

### QUALITY DRY WHITE WINE

ALCOHOL (% vol.)	13.0
SUGAR (g/l)	6.9
ACIDITY (g/l)	7.7
VOLATILE (g/l)	0.39
SO <sub>2</sub> (mg/l)	16 / 94
RESIDUAL EXTRACT (g/l)	21.2
HARVEST	18 to 26 August 2018
BOTTLING	June 2019
BOTTLED QUANTITY	12 711
PRESSING	Direct pressing
FERMENTATION	In stainless steel
AGEING	Partly in barrel, partly in stainless steel
BLEND	Furmint, Hárslevelű, Kabar
HIST. CLASSIFIED CRUS (1 <sup>ST</sup> CLASS)	Holdvölgy, Nyulászó

### VINTAGE

The deliberate work of our viticulture team combined with the dazzling tolerance of our vineyards have overcome not only the early frosts but also the extreme weather anomalies of spring. The divine plant reacted „impatiently” during its development (early flowering and cluster closure), as a result we were able to begin the harvest in mid-August. 2018 is truly exceptional vintage for us: with 100% dry harvest, and the finest botrytised grapes collected for our sweet wines, a new chapter has begun at HOLDVÖLGY.

### WINE DESCRIPTION

The sixth vintage of our estate selection is vibrant and unique. The innocently opening aromas of Williams pear, cedar and quince dazzle us immediately. On the palate its pure and vigorous with pineapple and pink grapefruit notes leading the way to balanced pear flavour. Round, elegantly structured and complex wine with infinite length of flavour.

