

FACT SHEET

ELOQUENCE

TOKAJI SZAMORODNI 2011

QUALITY SWEET WHITE WINE

| | |
|-----------------------------------|------------------------------|
| ALCOHOL (% vol.) | 12 |
| SUGAR (g/l) | 115.6 |
| ACIDITY (g/l) | 6.7 |
| VOLATILE (g/l) | 0.87 |
| SO ₂ (mg/l) | 36 / 308 |
| RESIDUAL EXTRACT (g/l) | 37.7 |
| HARVEST | October to November 2011 |
| BOTTLING | May 2015 |
| BOTTLED QUANTITY | 13 098 |
| PRESSING | After 12 hours of maceration |
| FERMENTATION | In stainless steel |
| AGEING | 24 months in barrel |
| GRAPE VARIETIES | Furmint, Hárslevelű |
| HIST. CLASSIFIED CRUS (1ST CLASS) | Becsek, Holdvölgy, Nyulászó |

VINTAGE

Our vineyards handled the drought in 2011 excellently thanks to the good nutrient management of the volcanic soils. A relatively "early" development of the plant in spring had already predicted early harvest – followed by an extremely sunny summer with hot days until October and only a small amount of rainfall. Despite the extremely long dry period, the year was favourable for our szamorodni and late harvest wines, both in quantity and quality. The mediterranean 2011 vintage is full of sweet HOLDVÖLGY wine marvels.

WINE DESCRIPTION

The 4th vintage of Tokaj wine region's several centuries old historical wine - made in HOLDVÖLGY-style. The round scent of our sweet szamorodni includes linden leaf honey and coconut with the essence of silky, dried apricots. On the palate, an exotic composition unfolds with mango and apricot jam, brought to life by a sweet oriental spice. Rich layers, excellent balance: a vintage true to Tokaj classics.

AWARD

GRAND GOLD - Berliner Wein Trophy 2021.

