

FACT SHEET

EXPRESSION

TOKAJI HÁRSLEVELÜ 2018 BECSEK



QUALITY DRY WHITE WINE

ALCOHOL (% vol.)	14
SUGAR (g/l)	6.7
ACIDITY (g/l)	6.4
VOLATILE (g/l)	0.48
SO ₂ (mg/l)	23/121
RESIDUAL EXTRACT (g/l)	19.9
HARVEST	September 2018
BOTTLING	May 2020
BOTTLED QUANTITY	3 400
PRESSING	Direct pressing
FERMENTATION	In barrel
AGEING	5 months in barrel
GRAPE VARIETY	100% Hárslevelű
HIST. CLASSIFIED CRU (1ST CLASS)	100% Becsek

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

Our hárslevelű is born year after year in the historic area surrounded by volcanic cones in the 1st class Becsek vineyard of Mád. It has a truly concentrated scent with jasmine, soft chamomile petals and thyme sprinkled fresh pear. Its flavour is dominated by crispy pear, with dynamic gooseberry and white grapefruit notes. Cristal clear, lively terroir wine with the inimitable elegance of the vineyard and the refined spices of the French Seguin Moreau barrel.

AWARD

GOLD MEDAL - Berliner Wein Trophy 2021.