

FACT SHEET

INTUITION No2.

TOKAJI SÁRGAMUSKOTÁLY 2019 NYULÁSZÓ

QUALITY OFF-DRY WHITE WINE

ALCOHOL (% vol.)	12
SUGAR (g/l)	10.9
ACIDITY (g/l)	7.4
VOLATILE (g/l)	0.2
SO ₂ (mg/l)	16/75
RESIDUAL EXTRACT (g/l)	22
HARVEST	September 2019
BOTTLING	June 2020
BOTTLED QUANTITY	2 266
PRESSING	Direct pressing
FERMENTATION	Stainless steel
AGEING	6 months in barrel
GRAPE VARIETY	100% Muscat à petit grains
HIST. CLASSIFIED CRU (1ST CLASS)	100% Nyulászó

VINTAGE

In January we started pruning in the frost, then February begun with a sudden thaw. The spring period also put pressure on the viticulture. Drought in March, rainfalls during late spring, constant wind during warming up and the proliferation of insects all made us face challenges. With our well-thought-out interventions we managed to prevent diseases, so the vineyards could develop perfectly throughout the summer months. Although the warm early autumn days and the constant winds meant further difficulties, 18 days after the start of harvest we could have another 100% dry harvest behind us!

WINE DESCRIPTION

At HOLDVÖLGY we usually present the versatility of Muscat à petit grains through our botrytised late harvest wine called Exaltation. Thanks to our curiosity and aim to experiment the richness and the possibility of our grape varieties and the Tokaj terroir, in 2019 our intuition led us to harvest the fruit for an off-dry wine from first growth Nyulászó. Tasting notes: Crystal clear, pale lemon colour. On the nose charming litchi and elderflower scents with a hint of gooseberry. The palate is fresh and tight with elderflower, crisp peach and citrus notes. An elegant and balanced wine with the vibrant volcanic character of a historical first growth vineyard.

