

FACT SHEET

MEDITATION

TOKAJI FURMINT 2018 KIRÁLY



QUALITY DRY WHITE WINE

ALCOHOL (% vol.)	13.5
SUGAR (g/l)	8.6
ACIDITY (g/l)	6.9
VOLATILE (g/l)	0.38
SO ₂ (mg/l)	23 / 122
RESIDUAL EXTRACT (g/l)	18.5
HARVEST	End of August 2018
BOTTLING	May 2019
BOTTLED QUANTITY	2 400
PRESSING	Direct pressing
FERMENTATION	Stainless steel
AGEING	5 months in barrel
GRAPE VARIETY	100% Furmint
HIST. CLASSIFIED CRU (1ST CLASS)	100% Király

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 first attention is caught by its brilliant clarity. The essence of apricot and quince elegantly rules the nose with a graphitic frame. The balanced sips reveal gentle layers of passion fruit, pink grapefruit and quince - consciously deepening the sensation. Sophisticated and modern wine in the spirit of a crystal clear thought; made of the immaculate furmint bunches of the historical first growth Király-vineyard (King-vineyard).

AWARD

GOLD MEDAL - 25th Berliner Wein Trophy 2021