

## FACT SHEET

### INTUITION No3.

TOKAJI FURMINT 2018 T8/7575 HOLDVÖLGY

#### QUALITY DRY WHITE WINE

ALCOHOL (% vol.)	13,5
SUGAR (g/l)	7.2
ACIDITY (g/l)	6.6
VOLATILE (g/l)	0.43
SO <sub>2</sub> (mg/l)	27/121
RESIDUAL EXTRACT (g/l)	21.1
HARVEST	August 2018
BOTTLING	May 2019
BOTTLED QUANTITY	2 400
PRESSING	Direct pressing
FERMENTATION	Stainless steel
AGEING	5 months in barrel
GRAPE VARIETY	100% Furmint
GRAPE VINE CLONE	T8/7575
HIST. CLASSIFIED CRU (1ST CLASS)	100% Holdvölgy

#### VINTAGE

The conscientious work of our viticulture team and the dazzling tolerance of our vineyards have overcome not only the early frosts but also the extreme spring weather. The divine plant reacted „impatiently“ during its development with early flowering and cluster closure, so we were able to begin the harvest in mid-August. This year was an exceptional vintage for us: with 100% dry harvest, and the finest botrytised grapes of our sweet wines, a new chapter has begun.

#### WINE DESCRIPTION

Our 3rd release of this inspired parcel-selection from the Holdvölgy first growth vineyard. On the nose tropical fruits, jasmine, vanilla and honeydew. The sip shows precise aromas of tangerine, date-plum, peach and a hint of citrus. The delicate barrel aging provides the right structure and spiciness which elevates the complexity and the acid-sugar balance even further.

#### AWARD

GOLD MEDAL - Winelovers Wine Awards 2022

