

## FACT SHEET

# MEDITATION

TOKAJI FURMINT 2019 KIRÁLY



### QUALITY DRY WHITE WINE

ALCOHOL (% vol.)	14
SUGAR (g/l)	8.5
ACIDITY (g/l)	6.7
VOLATILE (g/l)	0.34
SO <sub>2</sub> (mg/l)	14/72
RESIDUAL EXTRACT (g/l)	17.9
HARVEST	September 2019
BOTTLING	June 2020
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

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

Fifth release of a parcel selected Furmint from the historical first growth Király. On the nose spicy pear and lots of citrus along an exciting duo of green apples and cedar. The sip is endless, green apple is completed with passion fruit, lime and some pink grapefruit. A firm and serious balance in this crystal-clear, carefully selected Furmint.

### AWARD

GOLD MEDAL - Berliner Wein Trophy 2022