

FACT SHEET

SIGNATURE

TOKAJI SELECTION DU DOMAINE 2010

QUALITY SWEET WHITE WINE

ALCOHOL (% vol.)	11,0
SUGAR (g/l)	154,9
ACIDITY (g/l)	9,5
VOLATILE (g/l)	1,09
SO ₂ (mg/l)	37 / 249
RESIDUAL EXTRACT (g/l)	51,9
HARVEST	From October to November, 2010
BOTTLING	August, 2014
BOTTLED QUANTITY	50cl 3 564
PRESSING	After maceration of 12 to 36 hours
FERMENTATION	In barrel
AGEING	24 months in barrel
BLEND	Blend of Aszú, Szamorodni and Eszencia lots
GRAPE VARIETIES	Furmint, Hárslevelű, Zéta
VINTAGE	We experienced an unusual vintage with a record amount of rainfall, but did not cause any erosion, only enriched the soil. Thanks to the precise work of our viticultural team, the escalating danger of pests and diseases did not have any crucial effects either. We started harvesting our most valuable grape bunches on the 23rd of September for our unique and crystal clear sweet wines. In October luckily rain came just one day making it possible to make excellent wines in this cool and unbalanced vintage. Again, we were able to harvest an ideal amount of exceptional and high quality grapes for our wines, so our SIGNATURE lot could be created again.

WINE DESCRIPTION

Fresh and rich Botrytis aromas, with lush flavors of honey, dried apricot and a hint of white flowers and citrus. On the palate dried apricot reappears, accompanied by royal jelly, fig, mushrooms and woody flavors. A true personality built on an excellent sugar-acidity balance. Everything a sweet Tokaj wine can offer.

Holdvölgy's liquid signature, created with traditional sweet Tokaj wine-making techniques and showcasing the creativity of our winemaker. A unique blend of fordítás, sweet szamorodni, 6 puttonyos tokaji aszú and a hint of essencia, the reinterpretation and the complexity of a 5 puttonyos tokaji aszú. A freestyle and exciting embodiment of our sweet wine identity provided by the historical first growth vineyards of Mád.

