

FACT SHEET

VISION

TOKAJI DRY SELECTION 2019

QUALITY DRY WHITE WINE

ALCOHOL (% vol.)	13.5
SUGAR (g/l)	8.0
ACIDITY (g/l)	6.8
VOLATILE (g/l)	0.31
SO ₂ (mg/l)	19/95
RESIDUAL EXTRACT (g/l)	20.3
HARVEST	September 2019
BOTTLING	July 2020
BOTTLED QUANTITY	12 660
PRESSING	Direct pressing
FERMENTATION	Stainless steel
AGEING	Partly in barrel, partly in stainless steel
GRAPE VARIETY	65% Furmint, 25% Hárslevelű, 10% Kabar
HIST. CLASSIFIED CRU (1ST CLASS)	100% Holdvölgy

VINTAGE

Frost in January was followed by a sudden thaw in February. Drought in March, rainfalls and constant wind during late spring, and the proliferation of insects made us face challenges again. With efficient interventions we prevented diseases, so the grape developed perfectly in the summer, and harvest arrived in September. The warmth and heavy winds of early autumn caused further difficulties, but after 18 days of harvest we were able to close successfully our dry harvest.

WINE DESCRIPTION

A precise and dry estate blend with elegance and dynamism. On the nose white peach, quince with hints of spices and Spanish honeydew melon. The palate is essentially peachy, escorted by different fruit and barrel notes. At the end it surprises us with honey and oiled texture in a long lasting finish. This tight and powerful wine truly reflects the multicolour facets of the Tokaj wine region.

