

FACT SHEET

EXPRESSION

TOKAJI HÁRSLEVELÜ 2019 BECSEK



QUALITY DRY WHITE WINE

ALCOHOL (% vol.)	13.5
SUGAR (g/l)	4.6
ACIDITY (g/l)	6.1
VOLATILE (g/l)	0.45
SO ₂ (mg/l)	17/118
RESIDUAL EXTRACT (g/l)	20.4
HARVEST	October 2019
BOTTLING	June 2020
BOTTLED QUANTITY	3 600
PRESSING	Direct pressing
FERMENTATION	In barrel
AGEING	6 months in barrel
GRAPE VARIETY	100% Hárslevelü
HIST. CLASSIFIED CRU (1ST CLASS)	100% Becsek

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

On the nose fresh citrus dominates, escorted by sweet vanilla and salted caramel. The powerful and rich sip is full of passion fruit and honey pear notes. The velvety finish carries a hint of candied roasted nuts with an extremely elegant minerality. A crystal clear terroir wine inheriting the unrepeatable elegance of the vineyard and the sophisticated notes of the french Seguin Moreau barrels.