

FACT SHEET

EXALTATION

TOKAJI SÁRGAMUSKOTÁLY 2014 NYULÁSZÓ

QUALITY SWEET WHITE WINE

ALCOHOL (% vol.)	12.0
SUGAR (g/l)	96.3
ACIDITY (g/l)	6.3
VOLATILE (g/l)	0.84
SO ₂ (mg/l)	16 / 233
RESIDUAL EXTRACT (g/l)	35.9
HARVEST	31st of Oct. 2014
BOTTLING	2nd of Sept. 2015
BOTTLED QUANTITY	3 056
PRESSING	After maceration
FERMENTATION	In steel tank
AGEING	6 months in barrel
GRAPE VARIETY	100% Muscat á petit grains
VINEYARD	100% Nyulászó
VINTAGE	The greatest difficulty came from the more than 100mm rainfall two weeks prior to the harvest. Due to this, a three-time more effective energy investment was necessary to harvest the required quality. Despite the vintage effects both our dry and sweet wines could preserve their elegant and pure style.

WINE DESCRIPTION

This is the fifth vintage of HOLDVÖLGY's Muscat à Petits Grains. Again, it shows an extraordinary complexity and elegance, highlighting the harmony of this grape variety and the Nyulászó Vineyard. On the nose, there are notes of rose, lychee and white-petaled flower (including apple and acacia), accompanied by subtle peach. On the palate, lychees and peaches are complemented by a refreshing and dynamic balance of sugar and acids. The finish shows beautiful matured pear and anise, melting into an almost endless citrusy aftertaste.

