FACT SHEET

VISION 2021
TOKAJI DRY SELECTION



QUALITY DRY WHITE WINE

ALCOHOL (% vol.)	13,5
SUGAR (g/l)	7,7
ACIDITY (g/l)	7,2
VOLATILE (g/l)	0,55
SO_2 (mg/l)	25/128
RESIDUAL EXTRACT (g/l)	20,9
HARVEST	September 2021
BOTTLING	September 2022
BOTTLED QUANTITY	10576
PRESSING	Direct pressing
FERMENTATION	In stainless steel
AGEING	Partly in barrel, partly in stainless steel
GRAPE VARIETY	Furmint, Hárslevelű, Kabar
HIST. CLASSIFIED CRU (1ST CLASS)	Holdvölgy, Nyulászó,Becsek
VINTAGE	In 2021 we finished pruning very early thanks to the weather conditions. There was more rain and snow in February than usual, and the spring was also cooler which delayed the growing season and the blooming by 2-3 weeks. We started the dry harvest only on the 14th of September. The warm and dry autumn weather caused rapid water loss and slow concentration in the berries and increased botrytis pressure. Due to severe sorting the vintage was characterized by smaller quantities but with quality berries. Thanks to the outstanding acidity, the wines of 2021 have exceptional aging potential.
WINE DESCRIPTION	A colorful and tight tokaji dry blend combining the freshness of the furmint, kindness of the hárslevelű and spiciness of the kabar grape varieties. The wine has a pale yellow colour. The nose is already expressive with notes of pomelo and pineapple and a hint of spices. The attack on the palate has a very good texture supported by white flesh fruits and the sweet spices of mokka-vanilla and a long finish and elegant acidity that shapes the wine.