FACT SHEET



VISION 2022
TOKAJI DRY SELECTION

QUALITY DRY WHITE WINE

ALCOHOL (% vol.)	13
SUGAR (g/l)	8.5
ACIDITY (g/l)	6.8
VOLATILE (g/l)	0.35
SO_2 (mg/l)	22/115
RESIDUAL EXTRACT (g/l)	20.3
HARVEST	August-September 2022
BOTTLING	June 2023
BOTTLED QUANTITY	10816
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, Becsek
VINTAGE	We experienced the driest and hottest summer of the last century, which had an adverse effect on all types of grapes: slow plant growth, rapid increase in sugar, water stressed and pulpy berries. These conditions urged an early harvest of our dry wines, starting off with collecting the Zéta grape on the 24th of August and finishing the process on the 8th of September with our dry furmint. Despite these challenging circumstances the quality of the fruit exceeded our expectations, it was fine and juicy as it should be.
WINE DESCRIPTION	A rich array of exotic fruits unfolds on the nose, with fragrant notes of passion fruit and lychee complemented by fresh, vibrant strawberry. On the palate, the crisp freshness of green apple meets the soft, ripe character of peach and the lively brightness of citrus fruits.