

## FACT SHEET

# ELOQUENCE

TOKAJI SWEET SZAMORODNI 2013

### QUALITY SWEET WHITE WINE

ALCOHOL (% vol.)	12
SUGAR (g/l)	121,5
ACIDITY (g/l)	6,72
VOLATILE (g/l)	1,1
SO <sub>2</sub> (mg/l)	24/199
RESIDUAL EXTRACT (g/l)	39,7
HARVEST	October 2013
BOTTLING	April 2014
BOTTLED QUANTITY	4500
PRESSING	After 12 hours of maceration
FERMENTATION	In stainless steel
AGEING	24 months in barrel
GRAPE VARIETIES	Furmint, Hárs
VINTAGE	

2013 was an outstanding vintage both for dry and sweet wines. Flowering happened perfectly on time and the summer weather was optimal for the growth of the berries and buds. The gradually decreasing temperature during autumn brought the berries to a perfect concentration and maturity providing optimal conditions for a successful sweet harvest. Thanks to these and the excellence of the grand crus of Mád, we were able to create some of our wine rarities as well.

### WINE DESCRIPTION

This wine offers a golden yellow color. The first note is quite expressive and is dominated by plum, cloves, and watermelon. The mouth is rich and reflects the aromas of apricot jam and honey, a beautiful delicacy. The finale let appear to an elegant and refreshing acidity and delightful taste.

