

FACT SHEET

INTUITION NO1. 2017

TOKAJI ZÉTA SZAMORODNI, HOLDVÖLGY-DÜLŐ

QUALITY SWEET WHITE WINE

ALCOHOL (% vol.)	12
SUGAR (g/l)	136,6
ACIDITY (g/l)	7,15
VOLATILE (g/l)	1,07
SO ₂ (mg/l)	22/180
RESIDUAL EXTRACT (g/l)	31,7
HARVEST	October 2017
BOTTLING	July 2019
BOTTLED QUANTITY	3400
PRESSING	After 12 hours of maceration
FERMENTATION	Stainless steel
AGEING	24 months in barrel
GRAPE VARIETY	Zéta
HIST. CLASSIFIED CRU (1 ST CLASS)	Holdvölgy

VINTAGE

After an early and lasting frost in January, we had a relatively constant spring-summer period. The bunches developed in ideal conditions. The harvest started in August. In September, having more than two times the average rainfall of the past 50 years, thanks to the careful, year-round, precise viticulture, the rain didn't deteriorate the quality of this exceptional fruit. We had an excellent and more promising vintage than ever before.

WINE DESCRIPTION

Dried apricots, rosehip jam, and butterscotch welcome you on the nose. The taste is still dominated by dried apricots, complemented by mango notes and a subtle touch of spicy vanilla. An unparalleled, very elegant acid-sugar balance.

