

FACT SHEET

MEDITATION

TOKAJI DRY FURMINT 2022 KIRÁLY



QUALITY DRY WHITE WINE

ALCOHOL (% vol.)	13
SUGAR (g/l)	8,1
ACIDITY (g/l)	7,3
VOLATILE (g/l)	0,48
SO ₂ (mg/l)	15/94
RESIDUAL EXTRACT (g/l)	20,3
HARVEST	August 2022
BOTTLING	July 2023
BOTTLED QUANTITY	2100
PRESSING	Direct pressing
FERMENTATION	In stainless steel
AGEING	5 months in barrel
GRAPE VARIETY	100% Furmint
VINEYARD	Király
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 stress, 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

The nose is full of fruity and minty aromas with the presence of fennel and anise. The sip is just as rich: pear, pink grapefruit, lime, and anise accompanied by an extremely elegant acidity.