

FACT SHEET

SIGNATURE

TOKAJI SELECTION DU DOMAINE 2011

QUALITY SWEET WHITE WINE

ALCOHOL (% vol.)	12
SUGAR (g/l)	150,3
ACIDITY (g/l)	7
VOLATILE (g/l)	0,92
SO ₂ (mg/l)	42/206
RESIDUAL EXTRACT (g/l)	36,9
HARVEST	October - November, 2011
BOTTLING	August, 1014
BOTTLED QUANTITY	3620
PRESSING	After maceration of 12 to 24 hours
FERMENTATION	In steel tank
AGEING	24 months in barrel
BLEND	Aszú, Szamorodni, Eszencia
GRAPE VARIETIES	Furmint, Hárslevelű, Zéta
VINTAGE	Our vineyards handled the drought in 2011 excellently thanks to the good nutrient management of the volcanic soils. A relatively "early" development of the plant in spring had already predicted early harvest followed by an extremely sunny summer with hot days until October and only a small amount of rainfall. Despite the extremely long dry period, the year was favorable for our Szamorodni and late-harvest wines, both in quantity and quality. The Mediterranean 2011 vintage is full of sweet HOLDVÖLGY wine marvels.
WINE DESCRIPTION	On the nose, apricot jam, quince compote, candied orange peel, and gentle honey notes appear. The palate vibrates with dried apricots, rosehip marmalade, nuts, and citruses.
AWARDS	Decanter World Wine Awards 2016 Arany

