

FACT SHEET

VISION

TOKAJI DRY SELECTION 2018

QUALITY DRY WHITE WINE

ALCOHOL (% vol.)	13.0
SUGAR (g/l)	6.9
ACIDITY (g/l)	7.7
VOLATILE (g/l)	0.39
SO ₂ (mg/l)	16 / 94
RESIDUAL EXTRACT (g/l)	21.2
HARVEST	18 to 26 August 2018
BOTTLING	June 2019
BOTTLED QUANTITY	12 711
PRESSING	Direct pressing
FERMENTATION	In stainless steel
AGEING	Partly in barrel, partly in stainless steel
BLEND	Furmint, Hárslevelű, Kabar
HIST. CLASSIFIED CRUS (1 ST CLASS)	Holdvölgy, Nyulászó

VINTAGE

The deliberate work of our viticulture team combined with the dazzling tolerance of our vineyards have overcome not only the early frosts but also the extreme weather anomalies of spring. The divine plant reacted „impatiently” during its development (early flowering and cluster closure), as a result we were able to begin the harvest in mid-August. 2018 is truly exceptional vintage for us: with 100% dry harvest, and the finest botrytised grapes collected for our sweet wines, a new chapter has begun at HOLDVÖLGY.

WINE DESCRIPTION

The vibrant, reserve vintage of our estate selection that only got bolder and richer in the past four years since its original release in 2020. The scent opens up with exotic fruits and fresh green apple. Pineapple dominates the palate, with a dynamic play of pomelo, melon and marmalade. A savoury dry wine with elegant minerality and endless finish.

