

FACT SHEET

VISION

TOKAJI DRY SELECTION 2020

QUALITY DRY WHITE WINE

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| ALCOHOL (% vol.) | 13,0 |
| SUGAR (g/l) | 7,6 |
| ACIDITY (g/l) | 6,9 |
| VOLATILE (g/l) | 0,4 |
| SO ₂ (mg/l) | 22/157 |
| RESIDUAL EXTRACT (g/l) | 19,8 |
| HARVEST | August, September 2020 |
| BOTTLING | July 2021 |
| BOTTLED QUANTITY | 6400 |
| PRESSING | Direct pressing |
| FERMENTATION | In stainless steel |
| AGEING | Partly in barrel, partly in stainless steel |
| GRAPE VARIETY | Furmint, Hárslevelű, Kabar |
| HIST. CLASSIFIED CRU (1ST CLASS) | Holdvölgy, Nyulászó |
| VINTAGE | 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. |

WINE DESCRIPTION

A tight and layered dry blend from Tokaj with the exciting profile of Furmint, the charm of Hárslevelű and the spiciness of Kabar. It welcomes you with anise, peach and green tea on the nose. The palate plays with pineapple, pear and passion fruit.

