

FACT SHEET



VISION MAGNUM

TOKAJI DRY ESTATE SELECTION 2018

QUALITY DRY WHITE WINE

ALCOHOL (% vol.)	13
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	August 2018
BOTTLING	June 2019
BOTTLED QUANTITY	1163
PRESSING	Direct pressing
FERMENTATION	Stainless steel
AGEING	In barrel an in stainless steel
GRAPE VARIETY	furmint, hárslevelű, kabar
HIST. CLASSIFIED CRU (1ST CLASS)	Holdvölgy, Nyulászó
VINTAGE	The conscientious viticultural work and the tolerance of the 1st class vineyards have overcome not only the early frosts but also the extreme spring weather. The divine plant reacted „impatiently” during its development with early flowering and cluster closure that made possible to begin the harvest in mid-August. 2018 was an exceptional vintage for us with a 100% successful dry harvest.

WINE DESCRIPTION

Our first magnum release of our dry blend and in HOLDVÖLGY history as well, from a unique and vibrant vintage. On the nose pear, quince and cedar appear. The palate is a cocktail of pink grapefruit, pineapple with subtle notes of citrus. Beautifully weighted, elegant and complex, with a long finish.