

FACT SHEET

EXALTATION

TOKAJI SÁRGAMUSKOTÁLY 2017 NYULÁSZÓ

QUALITY SWEET WHITE WINE

ALCOHOL (% vol.)	12.5
SUGAR (g/l)	81.8
ACIDITY (g/l)	6.9
VOLATILE (g/l)	0.68
SO ₂ (mg/l)	26/143
RESIDUAL EXTRACT (g/l)	31.7
HARVEST	October 2017
BOTTLING	July 2018
BOTTLED QUANTITY	7 840
PRESSING	After maceration
FERMENTATION	Stainless steel
AGEING	Stainless steel
GRAPE VARIETY	100% Muscat à petits grains
HIST. CLASSIFIED CRU (1ST CLASS)	100% Nyulászó

VINTAGE

After an early and lasting frost in January we had a relatively constant spring-summer period. The bunches developed in ideal conditions. The harvest started in August. In September, having more than two times of the average rainfall of the past 50 years, thanks to the careful, year-round, precise viticulture, the rain didn't deteriorate the quality of this exceptional fruit. We had an excellent and more promising vintage than ever before.

WINE DESCRIPTION

Clear, tight late harvest wine, a vibrant and unique imprint of the Muscat à petits grains and Nyulászó first growth vineyard. Notes of tropical fruits, honey and rose petal evolve from the fascinating palette of scents. The explosion of fruits continues on the palate with mango, apricot, savory fig escorted with delicate and elegant spices of the oak barrel. A precise acid-sugar balance reveals the irresistible character of the wine, complemented with minerality.

