FACT SHEET



TOKAJI DRY HÁRSLEVELŰ 2020 BECSEK

ALCOHOL (% vol.) 12,8 SUGAR (g/l) 1,6

ACIDITY (g/l) 7
VOLATILE (g/l) 0,43

SO₂ (mg/l) 25/172

RESIDUAL EXTRACT (g/l) 21,5

HARVEST October 2020

BOTTLING July 2021

BOTTLED QUANTITY 2 280

PRESSING Direct pressing

AGEING 6 months in barrel

GRAPE VARIETY 100% Hárslevelű

HIST. CLASSIFIED CRU 100% Becsek

(151 CLA55)

FERMENTATION

(1ST CLASS)

VINTAGE

The beginning of the year was almost rainless, and this unusually long-lasting dry period slowed down the growth of the vine. The late and diversified blossoming and the rainy, early summer predicted the probability of a quantity problem at harvest. With precise and efficient viticultural work we started harvesting the grapes in their best possible condition for our

dry wines.

Stainless steel

WINE DESCRIPTION

Our single varietal Hárslevelű is the 10th release from our parcels of first growth Becsek where the average age of the vines is 44 years. On the nose white petal flowers and lychee dominate with a touch of vanilla. The palate is steeped in pear and citrus character accompanied by white peach with a gentle mineral finish. A vivid and multi-layered terroir wine inheriting the clear and unrepeatable elegance of the vineyard elevated by the subtle Seguin Moreau oak.

