

## FACT SHEET



## INTUITION No2. 2022

TOKAJI SEMI-DRY MUSCAT Á PETITS GRAINS  
FIRST GROWTH NYULÁSZÓ

### QUALITY DRY WHITE WINE

ALCOHOL (% vol.)	12,72
SUGAR (g/l)	11,9
ACIDITY (g/l)	6,9
VOLATILE (g/l)	0,24
SO <sub>2</sub> (mg/l)	15/78
RESIDUAL EXTRACT (g/l)	23,4
HARVEST	30th August 2022
BOTTLING	July 2023
BOTTLED QUANTITY	1 438
PRESSING	Direct pressing
FERMENTATION	Stainless steel
AGEING	Stainless steel
GRAPE VARIETY	100% Muscat à petits grains
HIST. CLASSIFIED CRU (1ST CLASS)	100% Nyulászó

VINTAGE	We experienced the driest and hottest summer of the last century, which had an adverse effect on all types of grapes: slow plant growth, rapid increase in sugar, water stressed and pulpy berries. These conditions urged an early harvest of our dry wines, starting off with collecting the Zéta grape on the 24th of August and finishing the process on the 8th of September with our dry furmint. Despite these challenging circumstances the quality of the fruit exceeded our expectations, it was fine and juicy as it should be.
---------	--

### WINE DESCRIPTION

In exceptional vintages we can harvest the Muscat à petits grains grape not only for our sweet wine, but also for a dry and off-dry wine from our first growth Nyulászó parcels. This wine is characterized by sophisticated terroir notes and extremely elegant aromas. The nose is full of rose, white peach and lychee. On the palate peach, gooseberry and citrus take the lead. A wine with an infinite mineral finish.