

FACT SHEET

INTUITION No3.

TOKAJI FURMINT 2019 T8/7575 HOLDVÖLGY

QUALITY DRY WHITE WINE

ALCOHOL (% vol.)	14,02
SUGAR (g/l)	8,9
ACIDITY (g/l)	7,2
VOLATILE (g/l)	0,42
SO ₂ (mg/l)	16/86
RESIDUAL EXTRACT (g/l)	20,6
HARVEST	September 2019
BOTTLING	July 2020
BOTTLED QUANTITY	2 350
PRESSING	Direct pressing
FERMENTATION	Stainless steel
AGEING	6 months in barrel
GRAPE VARIETY	100% Furmint
GRAPE VINE CLONE	T8/7575
HIST. CLASSIFIED CRU (1ST CLASS)	100% Holdvölgy

VINTAGE

Frost in January was followed by a sudden thaw in February. Drought in March, rainfalls and constant wind during late spring, and the proliferation of insects made us face challenges again. With efficient interventions we prevented diseases, so the grape developed perfectly in the summer, and harvest arrived in September. The warmth and heavy winds of early autumn caused further difficulties, but after 18 days of harvest we were able to close our dry harvest successfully.

WINE DESCRIPTION

4th release of this inspired parcel selection from the Holdvölgy first growth vineyard. The nose is an explosion of fresh quince, passion fruit and clove set the tone with salty and mineral notes. The palate is dominated by fresh and crispy pear with gooseberry, passion fruit and a hint of vanilla leading to an endless finish. A unique and creative dry furmint from Tokaj.

