

## FACT SHEET

# SIGNATURE

TOKAJI SELECTION DU DOMAINE 2007

### QUALITY SWEET WHITE WINE

ALCOHOL (% vol.)	13,0
SUGAR (g/l)	125,0
ACIDITY (g/l)	7,1
VOLATILE (g/l)	0,87
SO <sub>2</sub> (mg/l)	39 / 213
RESIDUAL EXTRACT (g/l)	42.2
HARVEST	From end of September to mid November, 2007
BOTTLING	August, 2009
BOTTLED QUANTITY	37,5cl 8 730 / 50cl 8 665
PRESSING	After maceration of 12 to 36 hours
FERMENTATION	In barrel
AGEING	18 months in barrel
BLEND	Blend of Aszú and Szamorodni lots
GRAPE VARIETIES	Furmint, Hárslevelű, Zéta
VINTAGE	Early, warm and dry vintage with some heatwave. The botrytisation exploded thanks to the early September rains that gave these mature bunches very rich aszú berries.

### WINE DESCRIPTION

The Holdvölgy's liquid signature. It's elaboration can be compared to a free style exercise of figure skating. The target: choosing from the historical Tokaj wine-making techniques (Fordítás, Másolás, Szamorodni, Aszú, Eszencia) and preparing the most beautiful wine of the vintage, according to Holdvölgy style. Reaching the most dynamic structure possible, with the complexity of an Aszú 5 puttonyos. Fresh and rich Botrytis aromas, lush flavors of honey flowing in it, an excellent sugar-acidity balance, youthful freshness and unforgettable richness of flavours. Its high sugar content accompanied by such acidity is only able to offer so many fruits and aftertaste. It has decades to live!

### AWARDS

Pannon Bormustra 2012, Wine Excellence  
Women's Wine & Spirits Awards 2019,  
Gold Medal  
EXPOVINA Wine Trophy Zürich 2021,  
Gold Medal

