FACT SHEET



FIRST GROWTH NYULASZÓ

QUALITY SWEET WHITE	WINE
ALCOHOL (% vol.)	12,5
SUGAR (g/l)	11,4
ACIDITY (g/l)	5,9
VOLATILE (g/l)	0,33
SO ₂ (mg/l)	20/77
RESIDUAL EXTRACT (g/l)	14,9
HARVEST	September 2023
BOTTLING	August 2024
BOTTLED QUANTITY	2356
PRESSING	Direct pressing
FERMENTATION	In stainless steel
AGEING	In stainless steel
GRAPE VARIETY	Muscat à petits grains
HIST. CLASSIFIED CRU (1 ST CLASS)	Nyulászó
VINTAGE	January 2023 was especially mild and wet, but the soil utilized the water well. Spring was oddly cool and foggy which delayed the start of sap flow in vines, budding occurred only on the 24th of April. Blooming started reluctantly on the 5th of June, 1 week later than last year. Dry harvest also began later this year, on the 7th of September at the first growth Dorgó with the Zéta grape. Due to the substantial amount of rain and high temperatures berries started to crack and botritis (noble rot) was on the rise too which was favorable for sweet lots but aggravated the collection of dry fruits. With more precise sorting and spending more time in the vineyards, we collected healthy grape bunches for our dry



In extraordinary vintages, we are able to harvest the Muscat à petits grains grape not just for a sweet lot, but also for a dry wine from firstgrowth Nyulászó. This wine is characterized by sophisticated terroir notes and perfume scents. On the nose, rose petal, strawberry, and a hint of lemongrass dominate the aromas. On the palate, white peach, pomelo, and lime take the lead.

wines till the 10th of October.

