

# FACT SHEET

## ELOQUENCE TOKAJI SZAMORODNI 2007

### QUALITY SWEET WHITE WINE

ALCOHOL (% vol.)	12,5
SUGAR (g/l)	104
ACIDITY (g/l)	6,5
VOLATILE (g/l)	1,2
SO <sub>2</sub> (mg/l)	32 / 202
RESIDUAL EXTRACT (g/l)	41.2
HARVEST	From end of September to mid November 2007
BOTTLING	August, 2009
BOTTLED QUANTITY	10 470
PRESSING	After maceration of 12 to 36 hours
FERMENTATION	In barrel
AGEING	18 months in barrel
GRAPE VARIETIES	Furmint, Hárslevelű
VINEYARDS	Holdvölgy, Király, Nyulászó
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

Undeniably Tokaj which, even with a single bunch of berries to make this wine, already reflects the late harvest style, containing partly healthy and partly botrytised berries. The Polish word szamorodni means: as it is. It refers to bunches that are pressed as they are harvested, with no aszú berry selection. Very elegant, creamy-textured wine with vibrant acidity. Tropical and dried fruit, apricot, orange, sweet spicy flavors put in a new dimension by the mineral soil of Mád. Proudly announce the legitimacy of the szamorodni wine in the region with its subtle nose and its richness equal to a 4 puttányos aszú.

