

FACT SHEET

INTUITION NO4. 2023

TOKAJI DRY KABAR,
FIRST GROWTH HOLDVÖLGY-DÚLŐ



QUALITY SWEET WHITE WINE

ALCOHOL (% vol.)	13
SUGAR (g/l)	7,3
ACIDITY (g/l)	6,1
VOLATILE (g/l)	0,49
SO ₂ (mg/l)	17/80
RESIDUAL EXTRACT (g/l)	25,5
HARVEST	September 2023
BOTTLING	August 2024
BOTTLED QUANTITY	1129
PRESSING	Direct pressing
FERMENTATION	In barrel
AGEING	In stainless steel
GRAPE VARIETY	Kabar
HIST. CLASSIFIED CRU (1 ST CLASS)	Holdvölgy
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 wines till the 10th of October.
WINE DESCRIPTION	The 6th-vintage of this dry parcellaire wine sourced from the Kabar vines of the prestigious Holdvölgy cru. The nose reveals succulent, exotic layers of luscious peach and lychee with delicate coconut undertones. On the palate, silky melon jelly notes harmonize with fresh pear and the lively, tropical acidity of passion fruit.