

FACT SHEET

MEDITATION

TOKAJI FURMINT 2017 KIRÁLY



QUALITY DRY WHITE WINE

ALCOHOL (% vol.)	13.5
SUGAR (g/l)	7.2
ACIDITY (g/l)	7.2
VOLATILE (g/l)	0.43
SO ₂ (mg/l)	30 / 118
RESIDUAL EXTRACT (g/l)	19.8
HARVEST	September 2017
BOTTLING	August 2018
BOTTLED QUANTITY	2 264
PRESSING	Direct pressing
FERMENTATION	In stainless steel
AGEING	5 months in barrel
GRAPE VARIETY	100% Furmint
VINEYARD	100% Király
VINTAGE	

After an early and lasting frost in January we had a relatively constant spring-summer period. The bunches developed in ideal conditions. The harvest started in August. In September, having more than two times of the average rainfall of the past 50 years, thanks to the careful, year-round, precise viticulture, the rain didn't deteriorate the quality of this exceptional fruit. We had an excellent and more promising vintage than ever before.

WINE DESCRIPTION

This furmint is the deep encounter of worthily rich tradition and clear, modern thoughts. In its clean, elegant fragrance, vanilla spices are added to apple, pear and cedar. Its pleasant, exceptional taste is led by pear with pineapple, coconut and passion fruit making it even more expressive. Powerful, uniquely rich selection, which, in its long-lasting mineral finish, evokes the magnificent panorama of the historic Király vineyard in a perfect meditative state.