

## FACT SHEET

### INTUITION NO3. 2020

TOKAJI SZÁRAZ FURMINT,  
FIRST GROWTH BECSEK-DÚLŐ



#### QUALITY DRY WHITE WINE

ALCOHOL (% vol.)	12,5
SUGAR (g/l)	7,5
ACIDITY (g/l)	7,1
VOLATILE (g/l)	0,45
SO <sub>2</sub> (mg/l)	23/174
RESIDUAL EXTRACT (g/l)	22,4
HARVEST	September 2020
BOTTLING	July 2021
BOTTLED QUANTITY	1152
PRESSING	Direct pressing
FERMENTATION	In stainless steel
AGEING	6 month in barrel
GRAPE VARIETY	Furmint
HIST. CLASSIFIED CRU (1 <sup>ST</sup> CLASS)	Becsek
VINTAGE	The beginning of the year was almost rainless, and this unusually long-lasting dry period slowed down the growth of the vine. The late and diversified blossoming and the rainy early summer predicted the probability of quantity problem at harvest. With precise and efficient viticultural work we started harvesting the grapes in their best possible condition for our dry wines.

#### WINE DESCRIPTION

The Furmint from 1st growth vineyard Becsek has been the permanent base for CULTURE our 6 puttonyos Aszú wines since 2006. The 2020 vintage allowed us to create tiny quantity of this parcel-selected dry wine, revealing the unique harmony between this unique terroir and the variety. The nose unfolds with fresh pear and passion fruit, accompanied by subtle hints of chestnut and white floral notes. On the palate, Becsek's signature saline-mineral character dominates with vibrant citrus complemented by elegant oak notes.