

FACT SHEET

MEDITATION

TOKAJI DRY FURMINT 2023 KIRÁLY



QUALITY DRY WHITE WINE

ALCOHOL (% vol.)	13
SUGAR (g/l)	5,9
ACIDITY (g/l)	6,1
VOLATILE (g/l)	0,48
SO ₂ (mg/l)	18/127
RESIDUAL EXTRACT (g/l)	18,5
HARVEST	September 2023
BOTTLING	September 2024
BOTTLED QUANTITY	2446
PRESSING	Direct pressing
FERMENTATION	In stainless steel
AGEING	5 months in barrel
GRAPE VARIETY	100% Furmint
VINEYARD	Király
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

Parcel selected dry Furmint from a tiny parcel of the Király 1st growth vineyard. The nose reveals pure expressions of Williams pear and passion fruit, complemented by subtle notes of rum-soaked walnut. On the palate all along accompanied by an elegant acidity a rich tropical character unfolds with mango and papaya, leading to a long, elegantly vanilla-tinged finish.