

FACT SHEET

INTUITION NO8. 2019

TOKAJI FORDÍTÁS

QUALITY SWEET WHITE WINE

ALCOHOL (% vol.)	12,5
SUGAR (g/l)	138,9
ACIDITY (g/l)	6,5
VOLATILE (g/l)	1,04
SO ₂ (mg/l)	32/225
RESIDUAL EXTRACT (g/l)	35,6
HARVEST	October 2019
BOTTLING	May 2025
BOTTLED QUANTITY	1910
PRESSING	crushed and destemmed
FERMENTATION	In stainless steel
AGEING	1 year in barrel
GRAPE VARIETY	Furmint, Hárs, Zéta

VINTAGE

January arrived with frost, while February brought a sudden thaw. The dry March period was moderated by late spring rains, yet persistent winds and an unusually high insect population placed additional pressure on the vineyards. Thanks to effective plant protection, the vines were able to develop beautifully over the summer, and the harvest began in September. Early autumn warmth and strong winds made the careful selection of high-quality grapes more challenging, but after 18 harvest days, we were able to conclude a highly successful vintage.

WINE DESCRIPTION

A distinctive wine, Fordítás, from the 2019 vintage. The nose opens with the freshness of ripe pear, lifted by vibrant rhubarb and rosehip. On the palate, the generous sweetness of dried apricot unfolds first, followed by the depth of fig and the subtle spice of roasted hazelnut. Refined and layered, a poised expression of the Tokaj range.

