

FACT SHEET

INTUITION NO2. 2024

DRY MUSCAT À PETITS GRAINS,
FIRST GROWTH NYULASZÓ

QUALITY SWEET WHITE WINE

ALCOHOL (% vol.)	12,5
SUGAR (g/l)	8,3
ACIDITY (g/l)	5,9
VOLATILE (g/l)	0,31
SO ₂ (mg/l)	24/143
RESIDUAL EXTRACT (g/l)	20,9
HARVEST	August 2024
BOTTLING	May 2024
BOTTLED QUANTITY	1938
PRESSING	Direct pressing
FERMENTATION	In stainless steel
AGEING	In stainless steel
GRAPE VARIETY	Muscat à petits grains
HIST. CLASSIFIED CRU (1 ST CLASS)	Nyulászó

VINTAGE

The 2024 vintage in the Tokaj wine region was a year of adaptation. An unusually mild winter and early spring suggested a promising start, but extreme summer heat and July hailstorms required continuous adjustments throughout the growing season.

Harvest for the dry wines began exceptionally early, on 16 August. Despite the challenging conditions, the fruit reached excellent ripeness with remarkable concentration and aromatic purity. The resulting wines display vibrant fruit, balanced structure and a clear expression of both the vintage and the distinctive character of Tokaj.

WINE DESCRIPTION

The Muscat à petits grains from the Nyulászó Vineyard in Mád reveals a new dimension of its character as a dry wine in this vintage. Aromas of rose petals, lychee and fresh mint unfold on the nose, followed by the vibrant freshness of peach, pomelo and citrus notes on the palate. An elegant and balanced wine with a distinctive volcanic character, expressing the unique identity of the vineyard.

