

FACT SHEET

INTUITION No7. 2017

6 PUTTONYOS TOKAJI FURMINT ASZÚ,
FIRST GROWTH HOLDVÖLGY

TOKAJ PROTECTED DESIGNATION OF ORIGIN WINE SPECIALTY

ALCOHOL (% vol.)	11,5
SUGAR (g/l)	217,5
ACIDITY (g/l)	7,51
VOLATILE (g/l)	1,25
SO ₂ (mg/l)	28/214
RESIDUAL EXTRACT (g/l)	51,9
HARVEST	September/October 2018
BOTTLING	23 April 2020
BOTTLED QUANTITY	1395
PRESSING	Crushed and destemmed
FERMENTATION	In stainless steel
AGEING	2 year in barrel
GRAPE VARIETY	Furmint
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

On the nose, the rich, ripe fruitiness of confit mango meets the delicate citrus notes of candied orange peel and the velvety character of apricot. On the palate, the richness of dried apricot is complemented by the vibrant character of rosehip jam and the silky sweetness of milk caramel.

