

VISION FURMINT 2013



FERMENTATION AND AGING

Grapes were harvested at the lowest possible yield from several parcels, and vinified separately. Fermentation and aging occurred in both used barrels and in stainless steel tanks. Wine was blended immediately before bottling, and bottle-aged for 2 years prior to release.

TECHNICAL DATA

- Alcohol percentage: 13.5
- Total acid (g/l): 6.9
- C6 sugars (g/l): 4.5
- Sulphur-dioxide at bottling (total/free): 117 mg / 24 mg
- pH: 3.12

BACKGROUND

Finding Tokaj's Diamond in the Rough

Holdvölgy started off as a heartfelt birthday present of a few vineyard plots from a loving wife to her husband. Their son, Pascal Demko, quickly grew enthralled of Tokaj Wine Region's possibilities and added 65 acres worth of the finest vineyards in Mád village, inclusive of all 7 historically classified Grand Crus of the region.

Today, the brand is known for meticulously hand-produced, quality-driven wines. Holdvölgy is recognized for an acute understanding of various local volcanic terroirs and for their parcel- and vine crossing-specific wines in limited quantities. In its state-of-the-art winery, Holdvölgy vinifies grape varieties from 22 different parcels. The wines are aged in an award-winning 1.5 mile network of historic medieval cellars split over three levels.

Holdvölgy has been producing noted wines, including the famous Tokaji Aszú 6p, in every vintage since 2006. The winery's dedication and professionalism has been acknowledged through awards at numerous international wine competitions and their wines are available at some of the world's most prestigious Michelin-starred restaurants.

THE VINEYARD

The grapes were harvested in Holdvölgy, Nyulászó and Becsek vineyards, all featuring clay topsoil with crushed rhyolyte on a bedrock of tuff. With vine roots penetrating deep into bedrock, this wine features a mineral touch both on the nose and palate.

VINTAGE AND HARVEST

Summer was optimal for berry development, resulting in a balanced ripening process. Gradually decreasing temperatures in September aided the harmonious concentration of fruit. Harvested in several phases, from mid-September through early October.