



Serpens Tokaj Dry 2024

Vineyards: Bodrogolaszi Somos, Sárospataki, and Királyhegy vineyards

Grape varietie(s): **Furmint, Hárslevelű, Muscat Lunel/Sárgamuskotály**

Soil: Volcanic, andezite, zeolite, loess

Technology: tank fermented and aged in stainless steel tank,

Tasting note: The colour is very light, with a pale yellow flicker. The freshness of the nose is what first comes to mind on the first sniff. Tropical, slightly pineapple, passion fruit and fresh ripe notes. None of the varieties predominate, but all the characteristics are present. The palate is lively, with freshness as the main line here too. A perfect summer composition of ripe fruits such as peaches and pears, rounded off by a very elegant acidity. Drinking well, this is a lovely fresh wine that almost tells you to pour another glass as you finish.

Food pairing: Best match for fish, white meat, poultry, shellfish

Parameters: alcohol: 11,5 vol%
