



Serpens Tokaj Furmint Somos 2018

Vineyards: Bodrogolaszi Somos vineyards

Grape varietie(s): **Furmint**

Soil: Volcanic, andezite, zeolite, loess

Technology: The bunches are pressed whole and fermentation takes place 30% in tanks and 70% in barrels.

Tasting note: The colour is a vibrant pale lemon yellow. On the nose, it has a fresh character, with a slight citrusiness, while the barrel gives it a spicy, fruity character. On the palate, the acidity is excellent, with a lively citrusy note, fruity and spicy, with a fine creaminess. Even in 2018, a very hot and almost droughty vintage, the old vines produced an excellent harvest, with acidity from the andesitic subsoil. The wine is still at the beginning of its life, but it is already a great pleasure to drink.

Parameters: alcohol: 13,5 vol%
