



Serpens Tokaji Brut 2021

Vineyards: Somos and Király-hegy vineyards

Grape varietie(s): **Furmint**

Soil: Volcanic, andezite, zeolite, loess

Technology: During processing, the bunches are pressed whole, gently and at very low pressure. Fermentation was in vats, followed by 18 months of bottle ageing.

Tasting note: Appearance pale straw yellow with regular pearling. On the nose, it has a fresh, citrusy character, with grapefruit and fresh pineapple and a slight spiciness. On the palate, the acidity is excellent, with a lively citrusy note, with freshly grated lemon zest at first and minerality on the finish.

Parameters: alcohol: 11,5 vol%
