



CARPINUS

FAMILY WINERY

CARPINUS FURMINT Methode Traditionnelle BRUT 2018

Vineyard(s): Gyertyanos

- *Exposure:* S
- Planted in:* 1990

Soil: Eroded brown forest with andezite

Grape varieties: The main authentic grape variety of the Tokaj Wine Region, Furmint (100%) is picked by hand.

Technology: After the fermentation the bottles were disgorged after 24 months aging on lees.

Colour and perlage: A lively, bright straw yellow. The perlage is fine and persistent.

Nose: An elegant and intense bouquet, with a stone fruit perceptions. Sensations of wild pear, green apple underpinned by tones of crusty bread and citrus-like fruits.

Taste: A fresh and lively flavour, enhanced by the velvety softness of the bubbles. The typical fruity notes of the grape variety combine with fragrances of yeast. Harmonious and well-balanced.

Parameters:

Acidity level: 5,8%

Alcohol level: 11,5%

Residual sugar: 7,1%

