

# BRUT NATURE

Methode Traditionelle (2021) 0,75 l



## VINEYARD SPECIFICATIONS

Name of the vineyard	Királyhegy
Grape variety	65% Furmint, 35% Hárslevelű
Maturation	28 months methode traditionnelle
Bottling date	October 2024

## WINE CHARACTERISTICS

Alcohol	12.5 %
Sugar	2.1 g/l
Acidity	8.9 g/l

Our Brut Nature sparkling wine is crafted from the finest organically grown grapes and shines with a light lemon color. The nose reveals inviting aromas of yeast, baked pastries, fresh grapes, and delicate white flowers. On the palate, notes of pear, green apple, yeast, and white currant unfold, complemented by a lively, bright acidity that enhances its purity and structure. With no dosage, this sparkling wine expresses its terroir in its most authentic form, offering a crisp and elegant finish.

We recommend cooling the wine to 6-8 C°. Thanks to its vibrant acidity and dry, mineral-driven profile, our Brut Nature pairs beautifully with caviar, grilled fish with citrus-based sauces, goat cheese, fresh ricotta and light charcuteries.

