



## **Serpens Tokaji Brut 2022**

**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 ~~with~~ has a fresh, citrusy character, 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%

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