

# BRUT

Methode Traditionelle (2021) 0,75 l



## VINEYARD SPECIFICATIONS

Name of the vineyard	Királyhegy
Grape variety	65% Furmint, 35% Hárslevelű
Maturation	27 months methode traditionnelle
Bottling date	September 2024

## WINE CHARACTERISTICS

Alcohol	12.5 %
Sugar	7.2 g/l
Acidity	8.9 g/l

The elegant nose of our first Brut is dominated by butteriness and yeast, with subtle fruity notes of pear and apple, complemented by the freshness of white flowers. Crafted from the finest organically grown grapes, it shines with a light lemon color, reflecting its purity and precision. The palate reveals green apple and citrus freshness, enriched by a complex acid backbone and delicate fruit layers. Hints of orange peel and elderflower also appear on the lingering finish, creating a refined and harmonious sparkling experience.

Tempered at 6-8 C°, the wine is recommended with soft cheeses, fresh oysters and salty, fatty meats.

