



Sárgamuskotály 2022 Muscat Lunel 2022

BIO CERTIFIED

Vineyard: Rány

Grape Variety: 100% Sárgamuskotály

Alcohol: 13,9% Acidity: 6,2 g/l Dry extract: 26 g/l Residual sugar: 14,4 g/l

Fermentation: 100% - tank, kept at a low temperature **Aged:** 40% - 3rd-fill 220-I Szerednyei barrel for 5 months

60% - tank for 10 months **Bottle aged:** min. 7 months

The winemaker couldn't resist giving this wine a little twist. It's based on a simple formula: organic farming and controlled yields produce high quality, while the expertise and dedication result in elegant aromas and fascinating complexity. The steps in the making of Sárgamuskotály are whole-cluster pressing followed by temperature-controlled fermentation, then a mix of tank and barrel ageing to achieve the perfect flavour profile. All of this is done without any additives other than SO_2 and bentonite.

