

BRUT

Methode Traditionelle (2022) 0,75 l



VINEYARD SPECIFICATIONS

Name of the vineyard	Királyhegy
Grape variety	100% Furmint
Maturation	24 months methode traditionnelle
Bottling date	May 2025

WINE CHARACTERISTICS

Alcohol	11 %
Sugar	7.2 g/l
Acidity	7.3 g/l

The estate's methode traditionnelle sparkling wine, styled slightly on the sweeter side, is made from 100% Furmint, with 7 grams of dosage defining it within the Brut category. Its pale greenish hue is enlivened by a continuous play of fine bubbles, while the nose is adorned with classic yeasty notes derived from two years of aging, complemented by citrus fruits.

On the palate, the few grams of added sugar lend a touch of roundness and aromatic complexity to this 100% Furmint sparkling wine. Its sense of lightness is further shaped by a relatively lower alcohol content and a nearly crisp, vibrant acidity. The finish brings together pleasant tartness and minerality with classic aromas of yeast, toast, and brioche, resulting from extended aging.

Best served well chilled at 6–8 °C, it is an excellent choice as an aperitif or paired with seafood and even aged hard cheeses.

