

BRUT NATURE

Methode Traditionelle (2022) 0,75 l



VINEYARD SPECIFICATIONS

Name of the vineyard	Királyhegy
Grape variety	100 % Furmint
Maturation	30 months methode traditionnelle
Bottling date	December 2025

WINE CHARACTERISTICS

Alcohol	11.1 %
Sugar	0.3 g/l
Acidity	7.4 g/l

The family winery's traditionally produced Brut Nature sparkling wine, made from 100% Furmint, with no added sugar after disgorgement. In the glass, it shows a persistent and fine mousse, accompanied by a crystal-clear, youthful appearance with greenish hues. On the nose, refreshing aromas of grapefruit, lime, green apple, and delicate yeasty notes unfold, while on the palate, a long, pronounced acidity gives the wine its vibrant drive.

Citrus notes dominate the aromatic profile, enriched by autolytic characters from extended aging, such as brioche, toasted bread, and biscuit. A true classic that, with further aging, will express the true values of sparkling wine even more clearly. The minerality of the terroir and the Furmint grape variety perhaps show their best expression in this driest sparkling wine category, culminating in a long finish with a finely tart character.

Best served well chilled at 6–8 °C, it is an excellent choice as an aperitif, pairs beautifully with slightly richer white-fleshed fish and seafood, and also complements aged hard cheeses exceptionally well.

