

SERPENS TOKAJ FURMINT 2025



Vinification

The grapes for this wine were harvested from the Szemszúró vineyard.

The vineyard was specifically planted for the production of dry wines, using a parcel selection of Furmint clones. For this style, only perfectly healthy bunches are harvested.

The Furmint grapes are pressed as whole clusters, using low pressure and a quick pressing process.

Fermentation takes place in stainless steel tanks, inoculated with selected yeasts, at controlled temperatures between 11–18 °C. After the necessary treatments, the wine is bottled *μπηκτῦ* in December to preserve its freshness as much as possible.

Tasting Notes

Color: Very pale, with a light yellow shimmer.

On the nose, fresh meadow aromas dominate, complemented by a hint of lime.

On the palate, the wine is vibrant and driven by fresh white-fleshed fruits such as apple and pear, framed by the characteristic acidity of the variety, with a delicate minerality on the finish.

Analysis

- Alcohol: 12,37%
- Sugar: 5,6g/l
- Acidity: 5,1g/l

SERPENS WINE
TOKAJ

SERPENS WINE Kft. HUNGARY 3950 Sáropatak Hunyadi u. 99.

ZSURKISÁNDOR

Tulajdonos/Borász

www.serpenswine.hu huinfo@serpenswine.eu