

SERPENS TOKAJ SÁRGAMUSKOTÁLY 2025



Vinification

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

Selecting the right harvest date is particularly important for Yellow Muscat (Sárgamuskotály), as achieving the proper acidity is essential to express its fruity character. For this reason, the grapes are picked slightly earlier, at lower sugar levels.

Another key consideration during production is to process only perfectly healthy bunches. The Yellow Muscat undergoes a very gentle skin contact of about 1 hour.

Fermentation takes place in stainless steel tanks, inoculated with selected yeasts, at controlled temperatures of 16–18 °C. After the necessary treatments, the wine is bottled already in December to preserve its freshness and fruitiness as much as possible.

Tasting Notes

Color: Very pale, with a light yellow shimmer.

On the nose, fresh white flowers, elderflower, and citrus notes dominate.

On the palate, the wine is vibrant, with fresh fruit flavors such as peach, pear, and citrus, complemented by an elegant and well-defined acidity.

An easy-drinking, charming and fresh wine that evokes the atmosphere of summer with every sip.

Analysis

- Alcohol: 10,76 %
- Sugar: 5,5g/l
- Acidity: 4,9g/l

SERPENS WINE
TOKAJ

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