



TOKAJ-HÉTSZŐLŐ

Organic Vineyards

SPARKLING FURMINT – BRUT – MÉTHODE TRADITIONELLE 2019

This is the first sparkling wine in the history of Tokaj-Hétszőlő Vineyards. It comes from the 2019 vintage, and was made from Furmint grape variety. The disgorgement took place after one year of bottle aging. It is an elegant, complex wine with nice acidity. Cheers!

“We do believe that with organic approach we can protect the vitality of the vines and so have better quality now and in the future. In order to be able to communicate this philosophy we only use our own grapes to create the Hétszőlő wines.” (Gergely Makai, technical director)

Grape variety	Furmint 100%
Vineyard	Nagyszőlő single vineyard, south faced
Soil	Thick loess soil with more complex volcanic subsoil
Yield	35-40 hl/hectare
Age of vines	25 year-old vines
Vine density	5500-6000 vines / hectare
Harvest date	10 th of September, 2019
Wine making/aging	entire bunch of grapes pressing, fermentation in stainless steel, base wine in stainless steel, then bottle aging on lees for 13 month
Dégorgement date	May 2021
Aging potential	10+ years
Organic/Vegan?	Made from our own organic grapes/vegan but with no certification

Vintage

2019 was a sunny, dry year where we had to check the acidity carefully to find the right time to harvest. Nice vintage with good fruity notes and elegant minerality.

Analytics	alcohol :	11,5 % vol.
	acidity:	6,0 g/l
	sugar:	5,7 g/l (residual sugar)

Tasting notes

Fruity notes with nice minerality, full body, elegant bubbles, complex and on the other hand very good and easy to drink and enjoy. Cheers!

Food recommendation

A real pleasure to drink it on its own but would work well with seafood, fish, with green, fresh salad only olive oil on it or with lighter white pasta dishes.

Temperature for consumption 8-10 C°

