TOKAJ-HÉTSZŐLŐ
Organic Vineyards

SPARKLING FURMINT – BRUT – MÉTHODE TRADITIONELLE 2021

For this sparkling wine we used Furmint grapes from the Tokaj-Hétszőlő Vineyards which were established in 1502 by uniting the 7 best parcels of the Tokaj-Mountain. Before the disgorgement, it was aged in bottles for 15 months. It is an elegant, complex and vibrant sparkling wine. 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
Wine making/aging	entire bunch of grapes pressing, fermentation in stainless steel, base wine in stainless steel, then bottle aging on lees for 24 months
Aging potential	5+ years
Organic/Vegan?	Made from our own organic grapes/vegan but with no certification



Vintage
2021 was a generally good vintage in Tokaj. The harvest started in the middle of September and a lower rainfall contributed to low juice yields and high concentration of both sugar and acidity levels in the grapes. All categories, dry, late harvest and aszú wines ended up having a high quality.

Analytics	alcohol :	11,5 % vol.
	acidity:	9,5 g/l
	sugar:	11,3 g/l (residual sugar)

Tasting notes
Fruity notes, lemon, apple, pear, with a good minerality and brioche aromas. Full body, elegant bubbles. It is complex and refreshing thanks to the nice acidity from Furmint grapes.

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°

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