

2021 Gizella Muscat Lunel sparkling wine



TYPE OF WINE: Brut white sparkling wine

VARIETY OF THE GRAPES: 100% Muscat Lunel

CLASSIFICATION OF THE WINE: North Hungarian sparkling wine with protected geographical indication

PRODUCTION ZONE: Tokaj wine region's single vineyard called Dobai in Tarcfal village.

TYPE OF LAND: Volcanic subsoil (dacite) with loess top soil

GROWING SYSTEM: Guyot training with a plant density of ca. 5600 vines per hectare

HARVEST TIME: The grapes were picked up by hand on the 21st of September 2021.

VINIFICATION: Early harvest compared to a very late ripening in Tokaj region. Our aim was to pick it for a sparkling wine made of 100% Muscat Lunel. It was vinified in tank and saturated (4.2 bar) a day before bottling that was on the 18th of February 2022. Total production is 3442 bottles.

COMMERCIALIZATION: 1-2 months after bottling

INDICATIVE VALUES: Alcohol: 11,00 % by vol.; Total acidity: 6,6 g/L. Natural sugar: 11,9 g/L

COLOUR: light yellow

NOTES ON FLAVOUR AND BOUQUET: Elegant, fresh and solid fruit notes on the nose and the palate as well referring the flavours of this amazing grape variety such as green grass and elderflower. Cool, enjoyable summer wine.

SERVING TEMPERATUR: 8 – 10 °C