

2022 Gizella Sárgamuskotály sparkling wine



TYPE OF WINE: Brut white sparkling wine

VARIETY OF THE GRAPES: 100% Sárgamuskotály

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

PRODUCTION ZONE: Tokaj wine region's single vineyard called Dobai in Tarcal 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 1st of September 2022.

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 (3.8 bar) a week before bottling that was on 27th April 2023. Total production is 3771 bottles.

COMMERCIALIZATION: 1-2 months after bottling

INDICATIVE VALUES: Alcohol: 10,5 % by vol.; Total acidity: 6,5 g/L. Natural sugar: 7,8 g/L

COLOUR: light yellow

NOTES ON FLAVOUR AND BOUQUET: Elderflower, green grass, elegant, fresh and solid fruit notes on the nose and the palate as well referring the flavours of this amazing grape variety. Nice, middle-creamy bubbles. Cool, enjoyable summer wine.

SERVING TEMPERATUR: 8 – 10 °C