



DEMETER ZOLTÁN
T O K A J

ROZÉ 2020
Rozé Pezsgő brut 2020 - Sparkling
Méthode Traditionnelle

The grape has been harvested from the single vineyard:
Kakas.

It contains 90% Furmint and 10% Cabernet Franc.

The old vines were harvested on the 22nd of September,
2020. Tank fermentation of the sparkling base wine.
Bottled on the 1st February, 2021 for the second
fermentation, disgorged on 24th November, 2021

TASTING NOTES

Fairly pale onion skin colour. Very nice aromas of fresh
red berry fruits with lush primary notes, and nice, cheerful
and playful mood. Intense bubbles on the palate, but with
just the right amount of finesse. A dry palate, full of
rolling redcurrant, raspberry, youthful, refreshing, fresh
flavours. A really enjoyable sparkling wine that needs no
explanation, just to be enjoyed with great company.
Refreshing, fun, fresh.

Alcohol: 12,5 v/v%

Sugar: 2,5 g/l

Acidity: 6,6 g/l

Date of harvest: 22. 09. 2020

Produced: 392 cases

Soil: volcanic

