



DEMETER ZOLTÁN

T O K A J

Tokaji Pezsgő extra brut R.D. 2017 - Sparkling Méthode Traditionnelle

TOKAJI PEZSGŐ EXTRA BRUT R.D. 2017 - MT

The grape has been harvested from the single vineyard:
Új-hegy.

It contains 100% Furmint.

The old vines were harvested on the 7th of September,
2017. Tank fermentation of the sparkling base wine.
Bottled on the 29nd March, 2018 for the second
fermentation, Recement Degorging.

TASTING NOTES

Beautiful pale straw yellow colour with elegant bubbles
flowing upwards. The aroma presents an exciting layering:
subtly pear-like and quince-like with hints of flinty terroir,
creating an intriguing maturity. On the palate, tiny
integrated bubbles disperse almost creamily across the
tongue. Lively acidity provides an energetic and drying
sip, accompanied by a quiet wine-like texture and depth.
The finish is bone-dry, serious, showcasing expressive
Tokaj terroir characteristics and a stunning bottle aging.
Stony, lean, refined maturity

Alcohol: 12,5 v/v%

Sugar: 3,5 g/l

Acidity: 7,8 g/l

Date of harvest: 07. 09. 2017

Produced: 1404 bottles

Soil: volcanic

