



DEMETER ZOLTÁN

T O K A J

HÁRS 2020

Tokaji Pezsgő brut

Méthode Traditionnelle

Grapes were harvested from old Hárslevelű vines of Szerelmi vineyard on 25th September 2020.

Base wine was fermented in stainless steel tank.

Bottled for second fermentation on 17th January 2021.

Late Degorgement / Degorgement Tardif

TASTING NOTES

Fresh, delicately floral, citrus aromas. Subtle, crisp acidity on the palate, with a fine perlage. Small bubbles, fresh and young, light, relatively simple sparkling wine. A refreshing taste with lots of citrus notes but with a neutral elegance. Low dosage, high acidity, drying finish. A true aperitif sparkling wine.

Refreshing, bone dry, aperitif.

Alcohol: 13 v/v%

Sugar: 2,5 g/l

Acidity: 6,4 g/l

Date of harvest: 25. 09. 2020

Produced: 3.220 bottles

Soil: loess

