



DEMETER ZOLTÁN
T O K A J

MUSCAT 2021
Tokaji Pezsgő extra brut
Méthode Traditionnelle

Grapes were harvested entirely from Muscat Blanc vines of Kakas vineyard on 16th September 2021.

Base wine was fermented in stainless steel tank.

Bottled for second fermentation on 22nd April 2022.

TASTING NOTES

The winemaker's first sparkling wine from this fragrant Tokaj variety. The nose is full of floral, exotic and citrusy notes, with some lime zest. The palate is clean and drinkable. Lots of spiky bubbles. A refreshing, lively, vibrant sparkling wine with the direct, effervescent characteristics of the variety. Delicate juicy dosage, intense spices, primary notes, popular style, a kind of "Tokaji Irsai", but in the best sense. Every drop is a joy. Youthful, bohemian, fragrant.

Alcohol: 12,5 v/v%

Sugar: 6,3 g/l

Acidity: 8 g/l

Date of harvest: 16. 09. 2021

Produced: 1.008 bottles

Soil: volcanic

