



PATRICIUS BRUT

méthode traditionnelle sparkling wine

2016



SOIL: volcanic, very rich in minerals

HARVEST: early September 2016

GRAPE VARIETIES: 100% Furmint

BASE WINE FERMENTATION: in stainless steel tanks

ORGANOLEPTIC SPECIFICATION

Our first sparkling wine was made in 2009. As at all of our wines, we would like to express the uniqueness of the terroir and the grape varieties. Due to the characteristics of the vintage, in 2016 we decided to produce our Brut from Furmint. The grape was harvested from Várhegy and Sajgó vineyards. Fresh, well structured sparkling wine with elegantly restrained notes of flowers, citruses and green apple in the nose. On palate it brings fine bubbles with creamy tastes of the bottle ageing and the minerality. A complex sparkling wine with elegance, nicely showing the skills of the terroir. After ageing for more than 3,5 years in bottle we disgorge in small lots.

TECHNICAL DATA

DOSAGE:	6 g/l
ALCOHOL:	12 %
RESIDUAL SUGAR:	5,6 g/l
ACIDITY:	4,8 g/l