



PATRICIUS BRUT 2023

méthode traditionnelle

2023



SOIL: volcanic, very rich in minerals

HARVEST: 2023 August

GRAPE VARIETIES: Furmint, Hárslevelű

Winemaking: The base wine was fermented in stainless steel tanks, followed by second fermentation and ageing in the bottle.

Organoleptic Specifications:

This terroir-driven sparkling wine, made using the traditional method, captures the unique character of Tokaj's volcanic soil. The fruity notes of Hárslevelű are elegantly balanced by the vibrant acidity of Furmint and enriched by the complex aromas developed during bottle fermentation and extended ageing on the lees.

Technical Information

ALCOHOL: 12,5 % vol

RESIDUAL SUGAR 5,3 g/l

ACIDITY 5,91 g/l