



PATRICIUS TOKAJI YELLOW MUSCAT

2024 dry



SOIL: volcanic, very rich soil
HARVEST: September in 2024
GRAPE VARIETIES: Yellow Muscat

WINEMAKING

FERMENTATION: 100% in stainless steel tank

MATURATION: 100% in stainless steel tank

ORGANOLEPTIC SPECIFICATION

Our 2024 Muscat is made from carefully selected grapes sourced from the Sajgó and Szárhegy vineyards. Thanks to reductive winemaking, the grape variety's characteristic intense floral aromas are clearly preserved and expressed in the wine. Delicate minerality, elegant and vibrant acidity, and a pleasant complexity define its profile. A dry, well-balanced and highly drinkable wine, it remains a true Patricius classic and a long-standing favorite among our consumers.

TECHNICAL DATA

ALCOHOL: 12 % vol.
RESIDUAL SUGAR: 6,5 g/l
ACIDITY: 5,8 g/l