

Tokaj Unmarked - Sparkling 2023

Vintage 2023

Volume 750 ml

Varieties Hárslevelű 60%, Furmint 40%

Alcohol 12%

Acidity 5,8 g/l

Residual sugar 1,7 g/l

Dry extract 18,1 g/l

PH 3,21

Vineyard Mád: Középhegy, Betsek - Tállya:
Bohomály

Harvest By hand in the middle of September

Fermentation Spontaneous 100% in barrel

Maturation 6 months in Hungarian oak barrels

Date of bottling 2024 November

Closure Screwcap

Vegan Yes

