



## PATRICIUS SPARKLING WINE BRUT 2014

PATRICIUS WINERY 

### DESCRIPTION

Type of the wine: **WHITE, SPARKING**

Grape variety: **FURMINT, HÁRSLEVELŰ, YELLOW MUSCAT**

Sugar / alcohol content: **4 g/l 12,5 %**

Terroir, soil: **VULCANIC, VERY RICH IN MINERAL**

Training system: **N/A**

Harvest: **EARLY-MID OCTOBER 2014**

Technology: **In stainless steel tank, in October 2014, Blending: April 2015  
Sparkling wine fermentation and ageing: in the bottle**

Quality level: **N/A**

Temperature: **6–8 °C**

Food pairing: **Good pair with roasted spicy nuts, raw fish, sea food, with berry  
fruits as a dessert or in itself as an aperitif**

Description: **A terroir sparkling wine made by traditional method shows the  
characteristics of the volcanic Tokaj soil. Hárslevelű, Furmint and  
Yellow Muscat blending. The fruity notes of Hárslevelű and Yellow  
Muscat are nicely completed by the amazing acidity of the Furmint  
and the signs of bottle fermentation and ageing.**

Available quantity: **N/A BOTTLES**

Ex-cellar price: **N/A EUROS**

