



GARAMVÁRI TOKAJI FURMINT BRUT 2014

GARAMVÁRI WINERY 

DESCRIPTION

Type of the wine: **SPARKLING WINE (METHOD TRADITIONNELLE)**

Grape variety: **FURMINT 100%**

Sugar / alcohol content: **Brut / 6,0 g/l / 12,5 %**

Terroir, vineyard: **TOKAJ, SZENT-KERESZT VINEYARD**

Training system: **GUYOT**

Harvest: **Hand Harvest**

Technology: **pressing in low pressure, controlled temperature fermentation ,
maturation on fine lees, stabilization, clarification, filtration, tirage bottling**

Quality level: **PREMIUM SELECTION**

Temperature: **6–8 °C**

Food Pairing: **for all menu**

Description: **Character-based fruitiness of the varietal can be sensed alongside the
dynamic acids. Quince, citruses, mango tastes combined with sweet
spices like cloves and cinnamon.**

Available quantity: **7.000 BOTTLES**

Ex-cellar price: **4.600 HUF / 15-16 EUR**

