



Brut Nature 2013

ABV: 12,0 %
Acidity: 7,1 g/l
Residual sugar: 1,1 g/l
Value: 3,1

Drinking window: 2019 to 2028

Vine age: 35 years
Type of closure: cork

Harvest date: 21.9.2013

Bottling date: **18.11.2014**

Disgorging

first tranche: 25.1.2019

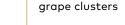
Dosage: Brut Nature
Bottle sizes: 750 ml and 1.5 l

"no added sulphur"





large-lobed leaves; large, loose, late-ripening

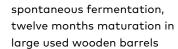


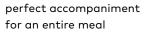
limy clay marl (opok)





south-facing basins







Gentle pressing according to the champagne method (whole grape pressing, very slow pressing process). Spontaneous fermentation including malolactic fermentation in a 2,800 litre barrel. Kept on lees for twelve months. Bottled on 18 November 2014 - maturation for five years in bottle (first tranche). No dosage is added during disgorging: brut zero. No sulphur is added to our Furmint Brut Nature.

Brilliant gold-green. Delicate perlage. Broken farm-house bread and a little hay on the nose. Enormously complex. Notes of grated macadamia nut and chalk. The perlage constantly brings new aromas to the surface. Fleur de sel and browned butter on the palate. Robust acid structure. The Brut Nature process results in a bone-dry, very focused finish. Unapologetically easy-drinking. Great ageing potential.

Thomas Schabl, Diploma sommelier

VINO GROSS