

## SPARKLING GRAND BARI 2015

**Volume:** 0.75 l

**Classification:**

Sparkling wine, produced by the traditional method of secondary fermentation directly in the bottle for a period of at least 10 months, white, brut

**Variety:**

90% Furmint a 10% Yellow Muscat

**Taste and sensory properties:**

This fresh sparkling wine with an intensive fizz, taste of green apples and a biscuit aroma will please every lover of dry sparkling wines.

**Recommended for food:**

We recommend this wine with freshwater fish or soft cheeses. and as a welcome drink.

**Serving the wine:**

Strongly chilled at a temperature of 6 - 8 °C, served in champagne flutes

**Maturation in bottle:**

Up to 4 years

**Characteristics of the vintage:**

The year 2015 was characterized by high temperatures during the growing season and low precipitation. Therefore, wines generally have a lower acid content. To achieve the highest grape quality and to eliminate the undesirable effects of hot weather, we decided to reduce grape production. This enabled the grapevines to make better use of irrigation. We concentrated the aromatic substances in the grapes while preserving enough acid, which subsequently appears in the wine. We yeasted the must with a pure yeast culture and fermented at a temperature of 15-17 °C to keep the wine fresh, harmonious, with well preserved acids and a pleasant aromatic substances.

Wine-growing region: Tokaj

Soil: Tuff soil of volcanic origin

Alcohol: 13 %

Residual sugar: 9.0 g.l-1

Acid content: 7.0 g.l-1

Type of bottle: Champagne

Closure: Sparkling wine cork top

Production batch: 5500 bottles



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