

FURMINT MÉTHODE TRADITIONELLE 2020 EXTRA BRUT



The Hungarian winery Villa Tolnay is located on the beautiful north shore of the Lake Balaton, at the foot of the volcanic Csobanc Mountain, in the middle of the northern Lake Balaton nature reserve. The winery was founded in 2004 and owns today 25 hectares of vineyards.

Since the beginning of the work at the winery, it has been about breaking with the traditional local wine tradition and making wines that tell a story; the history of the Pannonian region and in particular the history of the unique volcanic landscape around the winery. The wines see themselves as a narrative of the new Pannonian wine tradition.

Especially in the hilly north-west coast of Lake Balaton, in the magnificent volcanic landscape, very expressive wines with an unmistakable terroir-character grow on the basalt and sediments of the former Pannonian Sea.

ORIGIN:

Wine-growing area; Badacsony; Csobanc mountain.

SOIL:

Basalt erosion, clay, sedimentation sand.

VARIETY:

Furmint

HARVEST:

Selective hand picking
Mid of September

TIRAGE:

March 2023

DEGORGEMENT:

March 2023

FERMENTATION and MATURATION:

In 750 liter Stockinger Austrian-oak barrels

TASTING NOTE:

Fresh yellow with slight green reflections, fine mousseux, vineyard peach and floral scent of white flowers, Villa-Tolnay herbal nuances, smokey basalt mineral notes. Sappy and juicy, elegant dry on the palate, tart with round and balanced acid structure. Long finish.

MATURITY:

2024 to 2030

FOOD RECOMMENDATION:

Apertif and meal companion; fish and poultry

DRINKING TEMPERATURE:

5° to 8°C

ALCOHOL:

12.5 Vol. %

ACIDITY:

5,5 g/L

RESIDUAL SUGAR:

Extra Brut, 3 g/L

