

## 2020 C-CUVÉE UNFILTERED \*\*

(Cabernet Franc / Merlot)

“Single Village/Mountain” red cuvée dry wine ♦



The Hungarian winery Villa Tolnay is located at the beautiful north shore of the lake Balaton, in the middle of a nature reserve, at the foot of the volcanic Csobanc Mountain. The winery was founded in 2004 and owns 26 hectares of vineyards today.

Since the beginning of the work at the winery, it was about producing handmade wines that tell a story, the history of the Pannonian region, and the unique volcanic landscape around the winery.

In this part of the hilly north-west coast of the Lake Balaton, on layers of ancient volcanic soils and primeval sediments of the former Pannonian Sea, the winery is growing wines with unmistakable expression, distinctive minerality and vibrant acidities. Together these make up the narrative of “the new Pannonian wine tradition”.

♦“Single Village/Mountain” \*\* wines are from a single village and single mountain. Can be single variety, or cuvée or declassified premium \*\*\* wines.

### ORIGIN:

Wine-growing area; Badacsony; Csobanc-mountain.

### SOIL:

Basalt erosion, basalt sand, clay, sedimentation sand.

### VARIETY:

50% Cabernet Sauvignon, 50% Merlot

### HARVEST:

Selective hand picking  
beginning of October 2020

### YIELD:

Approx. 30 to 35 hl/ha

### FERMENTATION and MATURATION:

Fermentation in big steel-ceramic vats.  
Maturation in 500 liter Stockinger barrels  
(light to medium toasting).

### TASTING NOTE:

Deep dark ruby garnet, violet reflections, firm core, fine vegetal spice on the nose, black cherries, light cassis and blackberries, delicate notes of tobacco, complex structure on the palate. Mineral and juicy dark berries, a hint of eucalyptus, balanced tannins, well-integrated oak, convincing length, clearly Pannonian terroir in character.

### MATURATION:

2024 to 2035

### FOOD RECOMMENDATION:

Meal companion; beef, veal, game and cheese.

### DRINKING TEMPERATURE:

13 to 16°C

### ALCOHOL:

14.5 Vol. %

### ACIDITY:

4.9 g/L

### RESIDUAL SUGAR:

0.0 g/L

