

2021 Furmint ***

Single vineyard / single variety dry white wine ♦



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.

♦ Wines from a single village/mountain, single vineyard and single variety, Villa Tolnay's Premium wines.

ORIGIN:

Wine-growing area; Badacsony;
Csobanc-mountain.

SOIL :

Basalt erosion, clay, sedimentation sand.

VARIETY:

Furmint

HARVEST:

Selective hand picking
end of September until beginning of
October 2021

YIELD:

Ca. 35 hl/ha

FERMENTATION and MATURATION:

In large Stockinger Austrian-oak barrels
(>750 Liter).

TASTING NOTE:

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

READY to DRINK:

2022 to 2030

FOOD RECOMMENDATION:

Suitable for aperitif, Fish- and vegetarian
dishes. Allrounder.

DRINKING TEMPERATURE:

8 to 12°C

ALCOHOL

13.5 Vol. %

ACIDITY:

6.9 g/L

RESIDUAL SUGAR:

1.5 g/L

