

## 2023 GRÜNER VELTLINER “SELECTION”



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:

Grüner Veltliner

### HARVEST:

Selective hand picking  
Beginning of September until end  
of September 2023

### YIELD:

Ca. 30 hl/ha

### FERMENTATION and MATURATION:

50/50 in (>1000 liter) Stockinger Austrian-oak barrels and steel-tanks.

### TASTING NOTE:

Citrus yellow with light greenish reflexes, multi-layered nose of apple, grapefruit and herbs, a hint of white pepper and spices, light smokey mineral. Juicy, creamy and mineral on the palate, fruit basket: stone and pome fruit, fresh acidity, elegant but firm body, fresh lasting length.

### MATURITY:

2023 to 2030

### FOOD RECOMMENDATION:

Meal companion; fish, poultry, veal.

### DRINKING TEMPERATURE:

8 to 12°C

### ALCOHOL:

13.0 Vol. %

### ACIDITY:

4.7 g/L

### RESIDUAL SUGAR:

1.2 g/L

