

2022 HID3 Balaton Riesling-Furmint

Regional 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.

♦ Regional wines are from different regional villages, mountains and vineyards, all belonging to the Badacsony wine region.

ORIGIN:

Wine-growing area; Badacsony; Fekete-Bacs- and Csobanc-mountain.

SOIL:

Clay, sand and basalt erosion

VARIETY:

Riesling / Furmint

HARVEST:

Selective hand picking
mid of September until beginning of
October 2022

YIELD:

Approx. 45 hl/ha

FERMENTATION and MATURATION:

Approx. 50% in stainless steel tank.
Approx. 50% in large Stockinger
Austrian-oak barrels (> 750 Liter).

TASTING NOTE:

Bright, fresh yellow, fragrant-flowery nose, yellow stone fruit, citrus zests, pure and fruity, mineral-smoky and herbal in the background. On the palate, juicy and very nicely balanced, fine and well-integrated acidity; precise and round, salty aromas. Long and elegant length.

MATURITY:

2025 until 2035

FOOD RECOMMENDATION:

Suitable for aperitif, fish and poultry. All-rounder.

DRINKING TEMPERATURE:

8 to 12°C

ALCOHOL:

13 Vol. %

ACIDITY :

6.0 g/L

RESIDUAL SUGAR:

4.5 g/L