

2021 PINOT NOIR UNFILTERED ***

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. ("P"=Panorama wines are Villa Tolnay's Premium wines.

ORIGIN:

Wine-growing area; Badacsony; Csobanc-mountain.

SOIL:

Basalt erosion, basalt sand, clay, sedimentation sand.

VARIETY:

Pinot Noir

HARVEST:

Selective hand picking
beginning of September 2021

YIELD:

Ca. 35 hl/ha

FERMENTATION and MATURATION:

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

TASTING NOTE:

Ruby garnet, full edges, light floral notes, blue and red berries, smoky mineral nuances, precious wood and a hint of eucalyptus, juicy on the palate, fine vegetal spice, forest soil, firm tannins, fresh acid backbone, Burgundian style with a clear Pannonian terroir, in the Departure, sour cherries and black cherries in the.

READY to DRINK:

2023 bis 2034

FOOD RECOMMENDATION:

Meal companion; Beef, veal und game and cheese.

DRINKING TEMPERATURE:

13 to 16°C

ALCOHOL:

13 Vol. %

ACIDITY:

5.0 g/L

RESIDUAL SUGAR:

1.7 g/L

