

2022 CABERNET FRANC 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, Villa Tolnay's Premium wines.

ORIGIN:

Wine-growing area; Badacsony;
Csobanc-mountain.

SOIL:

Basalt erosion, basalt sand, clay,
sedimentation sand.

VARIETY:

Cabernet Franc

HARVEST:

Selective hand picking
Mid of September 2022

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:

Deep ruby, full edges, blackberries, black cherries and a slight breeze of cassis, light floral notes, earthy, subtle smoky nuances and precious wood, a hint of eucalyptus. Fine tart spiciness, juicy and ripe tannins, fresh acid backbone, Loire style with Pannonian terroir, blue berries and a very light cassis note on the finish.

READY to DRINK:

2024 bis 2034

FOOD RECOMMENDATION:

Meal companion; Beef, veal und game
and cheese.

DRINKING TEMPERATURE:

13 to 16°C

ALCOHOL:

13.5 Vol. %

ACIDITY:

4.9 g/L

RESIDUAL SUGAR:

0.7 g/L

