

2024 GRÜNER VELTLINER *

Regional dry white wine ♦



The Hungarian winery Villa Tolnay is located at the beautiful north shore of the lake Balaton, in the middle of a nature reserve, at the foot of the volcanic Csobanc Mountain. The winery was founded in 2004 and owns 26 hectares of vineyards today.

Since the beginning of the work at the winery, it was about producing handmade wines that tell a story, the history of the Pannonian region, and the unique volcanic landscape around the winery.

In this part of the hilly north-west coast of the Lake Balaton, on layers of ancient volcanic soils and primeval sediments of the former Pannonian Sea, the winery is growing wines with unmistakable expression, distinctive minerality and vibrant acidities. Together these make up the narrative of "the new Pannonian wine tradition".

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

ORIGIN:

Wine-growing area; Badacsony;
Csobanc-mountain.

SOIL:

Basalt erosions and Pannonian-sea
sedimentations.

VARIETY:

Grüner Veltliner

HARVEST:

Selective hand picking
End of August 2024

YIELD:

Approx. 30 hl/ha

FERMENTATION and MATURATION:

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

TASTING NOTE:

Light green-yellow, fresh and complex
nose of apple and scent of citrus notes, a
hint of white pepper, slightly herbal spice.
Juicy and mineral on the palate, fruit
basket: stone and pome fruit, balanced
acidity, slightly salty and fruity length.

MATURITY:

2025 until 2032

FOOD RECOMMENDATION:

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

DRINKING TEMPERATURE:

8 to 12°C

ALCOHOL:

13 Vol. %

ACIDITY :

4.7 g/L

RESIDUAL SUGAR:

1.2 g/L