

2024 NÉVTELEN CUVÉE **

Cabernet Sauvignon/Merlot

“Single Village/Mountain” dry red cuvée 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.

♦ “Single Village/Mountain” ** wines are from a single village and single mountain. Can be single variety, or cuvée or declassified premium *** wines.

ORIGIN:

Wine-growing area; Badacsony;
Csobanc-mountain.

SOIL:

Basalt erosion, basalt sand, clay,
sedimentation sand.

VARIETY:

50% Cabernet Franc, 50% Merlot

HARVEST:

Selective hand picking
beginning of September 2024

YIELD:

Approx. 35 to 45 hl/ha

FERMENTATION and MATURATION:

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

TASTING NOTE:

Deep-dark ruby color, violet reflections,
sour cherries and black cherries on the
nose, fine spices, a slight touch of
eucalyptus. Light and delicate tobacco
notes on the palate, precious wood, soft
but present tannins, fresh acidity, fruity
elegant structure, mineral notes,
convincing length.

MATURATION:

2026 to 2045

FOOD RECOMMENDATION:

Meal companion; beef, veal, game and
cheese.

DRINKING TEMPERATURE:

14 to 18°C

ALCOHOL:

13.5 Vol. %

ACIDITY:

6.6 g/L

RESIDUAL SUGAR:

2.0 g/L

