

2025 RAJNAI RIZLING *

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; Fekete-Bacs- and Csobanc-mountain and Wine-growing area; Balatonboglar; Janos-mountain

SOIL:

Clay, sand and basalt erosion

VARIETY:

Riesling

HARVEST:

Selective hand picking
beginning until mid of September 2025

YIELD:

Approx. 35 hl/ha

FERMENTATION and MATURATION:

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

TASTING NOTE:

Bright yellow color. In the nose citrus, and zests, fresh white peach, acacia flowers, smooth and multi-faceted, fine minerals. On the palate smooth and fresh, slightly salty, nice balance between creaminess and acidity, citrus, peach and gooseberries, classical fresh Riesling grip. Fruity and long aftertaste.

MATURITY:

2026 until 2036

FOOD RECOMMENDATION:

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

DRINKING TEMPERATURE:

8 to 12°C

ALCOHOL:

12.5 Vol. %

ACIDITY :

6.90 g/L

RESIDUAL SUGAR:

2.10 g/L