

2024 RAJNAI RIZLING *** (Riesling)

Kapolna-Domb

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:

Riesling

HARVEST:

Selective hand-picking end of August until beginning of September 2024

YIELD:

Ca. 35 hl/ha

FERMENTATION and MATURATION:

Big Stockinger and Assmann oak-casks. (750 to 2400 liter)

TASTING NOTE:

Fresh bright citrus yellow with some green reflections. Aromas of vineyard peach, stone fruits, wildflowers and citrus zest. Deeply mineral and slightly salty. Juicy and balanced acidity. Long and crisp finish.

RAEDY to DRINK:

2025 to 2035

FOOD RECOMMENDATION:

Meal companion; Fish, poultry, veal.

DRINKING TEMPERATURE:

8 to 12°C

ALCOHOL:

14 Vol. %

ACIDITY:

5.5 g/L

RESIDUAL SUGAR:

5.0 g/L

