

2025 Sauvignon Blanc *

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.

SOIL:

Clay, sandstone and basalt erosion

VARIETY:

Sauvignon Blanc

HARVEST:

Selective hand picking
End of August 2025

YIELD:

Approx. 30 hl/ha

FERMENTATION and MATURATION:

Approx. 50% in stainless steel tank
Approx. 50% in large Stockinger
Austrian-oak barrels

TASTING NOTE:

Fresh bright yellow with light green reflections, subtle elderflowers in the nose, floral scent of white blossoms, herbal nuances, volcanic mineral, juicy fresh, elegant and slightly salty on the palate, creamy with an elegant and balanced acid structure. French- and old-world style Sauvignon Blanc.

MATURITY:

2026 until 2030

FOOD RECOMMENDATION:

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

DRINKING TEMPERATURE:

8 to 12°C

ALCOHOL:

13.0 Vol. %

ACIDITY :

6.5 g/L

RESIDUAL SUGAR:

2.6 g/L