

2025 TENGHER Cuvée ** (Cuvée White) “Single Village/Mountain” dry white 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 rubble, basalt erosion, clay,
sedimentation sand.

VARIETY:

60% Chardonnay, 20% Riesling, 10%
Italian Riesling and 10% Furmint

HARVEST:

Selective hand picking
end of August until mid of September
2025

YIELD:

Approx. 35 to 45 hl/ha

FERMENTATION and MATURATION:

Chardonnay in 300 Liter Barriques from
Eric Millard, Francois Frères and Chassin
in France.
Riesling, Italian Riesling and Grüner
Veltliner in large Stockinger Austrian-oak
barrels (750 to 1800 Liter).

TASTING NOTE:

Fresh bright yellow, subtle roasted
aromas with notes of precious wood, ripe
stone fruit, tart and fresh scent of zest,
clear volcanic mineral. Lively acidity
balanced with elegant creaminess, fine
citrus notes, apple fruit. Lasting finish.

READY to DRINK:

2026 to 2036

FOOD RECOMMENDATION:

Food companion, fish, crustaceans,
mussels, poultry, veal.

DRINKING TEMPERATURE:

8 to 12°C

ALCOHOL:

13.0 Vol. %

ACIDITY:

6.1 g/L

RESIDUAL SUGAR:

2.0 g/L

