

VILLÆRA II (Solera Cuvée White)



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.

ORIGIN:

Wine-growing area; Badacsony; Csobanc-mountain.

SOIL:

Basalt rubble, basalt erosion, clay, sedimentation sand.

VARIETY:

40% Furmint, 30% Riesling and 30% Italian Riesling

HARVEST:

Selective hand picking between mid and end of September, beginning of October (2020, 2021, 2022, 2023, 2024, 2025)

YIELD:

Approx. 25 to 35 hl/ha

FERMENTATION and MATURATION:

Approx. 40% in stainless steel tank.
Approx. 60% in large Stockinger Austrian-oak barrels (> 750 Liter).
Reductive Solera procedure
Vintages 20, 21, 22, 23, 24, 25

TASTING NOTE:

Fresh bright yellow, very subtle notes of precious wood, floral and flowery, stone fruit, fresh scent of zests, slightly smokey and volcanic mineral. Lively acidity balanced with elegant creaminess, multi layered, fine citrus notes, apple fruit and slightly salty. Long lasting finish.

READY to DRINK:

2026 to 2036

FOOD RECOMMENDATION:

Aperitive or Food companion; fish, crustaceans, mussels, poultry, veal.

DRINKING TEMPERATURE:

8 to 12°C

ALCOHOL:

13.0 Vol. %

ACIDITY:

6.0 g/L

RESIDUAL SUGAR:

3.9 g/L

