

GÁL TIBOR EGRI CSILLAG 2021

Tasting Notes and Technical Information



The Egri Csillag ("Star of Eger") is a traditional field blend from Gál Tibor's family estate in the volcanic region of Eger. Tibor says: "The flagship white wine of Eger, the Egri Csillag, reminds us of ancient, star-lit times. The glitter of watchmen's huts used to guide the merchants in and around Eger. It was then that people started to say, 'if you travel to Eger, just following the glittering stars'."

The 2021 vintage is elegant and bright, with pronounced citrus, grapefruit, and wildflowers. Supple minerality on the palate, with a long aftertaste.

Vintage: Titi says that the 2021 Egri Csillag is the best to date. The season was very long but not too warm, and the grapes were healthy, concentrated, with a fine acidity.

Harvest: Harvest took place in the middle of September. The grapes were harvested by hand at their full ripeness and placed in plastic bins.

Varietals: 30% Királyleányka, 20% Zenit, 10% Pinot Blanc, 10% Sauvignon Blanc, 10% Szürkebarát, 10% Traminer, 10% Viognier.

Soil and estate: The grapes were grown on the family estate in Eger. The soil is volcanic rhyolite tuff. The vineyards, Síkhegy and Pajados, face the southeast at a slope incline of 10%.

Fermentation: Following harvesting by hand, the grapes were lightly crushed. After the must was settled, the must was cold fermented in a stainless steel container under controlled temperatures of 16-17 C. The grapes were fermented separately and blended right after fermentation. They remained on their lees for 4 months with some gentle batonnage.

Aging: The wine is aged a few months in stainless steel after fermentation.

Other details: Gál Tibor is practicing organic farming since 2018. Vegan winemaking.

Technical data:

- a. Sulphur dioxide at bottling (free/total, in mg/L): 31/89
- b. PH: 3.16
- c. Acid (g/L): 5.7
- d. C6 sugars (g/L): 4.3
- e. Alcohol percentage: 12.86%