MALATINSZKY NOBLESSE CHARDONNAY 2019

Tasting Notes and Technical Information

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After working for years as a sommelier in Budapest and France, Csaba Malatinszky founded his small winery in Hungary's southernmost wine region, Villány, in 1997. The winery has been certified organic since 2009.

Malatinszky was a major player in the resuscitation of the Villány wine region in the 1990s, after the fall of communism. The region is now world-famous for its fuller-bodied reds, but Malatinszky's "Noblesse" Chardonnay from 2019 is a great example of the type of white the region can deliver. Clean lemon, pomelo and apricot flavors, with a rich balanced mouthfeel and long finish.

Vintage: 2019 was a bright warm year without extreme heat; Csaba describes it as a pleasurable vintage for the vines and vintners alike.

Harvest: The harvest took place on the 29 and 30 of August. Grapes were picked by hand.

Varietals: 100% Chardonnay.

Soil and estate: The grapes come from the Zuhánya vineyard in Siklós. The vineyard is at the foot of the hill, avoiding the intense sunshine of the higher elevations. The soil is loess mixed with clay with large amounts of chalk. The slops are southern facing. The vines were planted in 1998.

Fermentation and winemaking: The Chardonnay is made exclusively from free run juice. The grapes were destemmed and underwent a cold soak for 7 days. Fermentation occurred spontaneously with native yeasts under controlled temperatures in partially new and partially used 500 L Hungarian oak barrels and in stainless steel tanks. The wine was aged on the lees in the same new and used 500 L Hungarian oak barrels for 7 months with partial battonage. Unfiltered and unfined.

Other details: Certified organic farming, no pesticides or herbicides. Vines per hectare 5000, yields per hectare 40.

Technical data:
   a. Sulphur dioxide at bottling (free/total in mg/L: 52/108
   b. PH: 3.36
   c. Acid (g/L): 5.8
   d. C6 sugars (g/L): 0.7
   e. Alcohol percentage: 13.10%