

MALATINSZKY NOVUM 2020

Tasting Notes and Technical Information

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 is one of the most respected estates in Hungary today. It has been certified organic since 2009.

Here we benefit from Csaba's interest in trying out a sulfur-free, natural wine style in 2020. The unfiltered red blend is made up of Cabernet Sauvignon, Cabernet Franc and Merlot. It is plump and textured, with flavors of blackberries, black cherry and blue plum jam. Rich tannins with an elegant mouthfeel.



Vintage: Csaba says: "2020 was warm and harmonious, giving the wines their freshness and flavor."

Harvest: The harvest took place during the first week of September. Grapes were picked by hand.

Varietals: Cabernet Sauvignon 60%, Cabernet Franc 30%, Merlot 10%.

Soil and estate: The grapes come from the Kövesföld slope of the Máriagyűd vineyard in Villány. The name "Kövesföld" translates to "chalky hill." The soil is chalk, covered with brown forest soil rich in loess and clay. The slopes are southern facing. The vines were planted in 2003.

Fermentation and winemaking: Fermentation occurred spontaneously with native yeasts under controlled temperatures. Fermentation occurred in steel tank, and the wine was then aged in steel tanks on the lees for 8 months before bottling. Unfiltered, vegan, no sulfur added.

Other details: Certified organic farming, no pesticides or herbicides.

Technical data:

- a. Sulphur dioxide at bottling (free/total in mg/L): 0/0
- b. PH: 3.62
- c. Acid (g/L): 5.3
- d. C6 sugars (g/L): 1.2
- e. Alcohol percentage: 12.87%