

STEIGLER SILLER 2022

Tasting Notes and Technical Information



Steigler is a family-owned organic winery in Sopron, the small region in northwest Hungary on the Austrian border. It was established in 2015 and covers 14 hectares. Tamás Varga has been working organically on the property since 2018.

Siller is the traditional dark rosé / light-red wine style that has been made in Hungary and its surrounding countries for centuries. The Steigler Siller is made from Zweigelt, giving us a delicious fruit-forward version of the classic. Flavors like cherry and sour cherry dominate on the nose, with cherry, raspberry, and cranberry on the palate. Light, fresh and balanced.

Vintage: Tamás says: "2022 was a hot dry vintage. The summers were hot with no rain. Because of this, the yield was low, about 3500 kg/hectare."

Harvest: The harvest took place on September 16. The grapes were picked by hand.

Varietal: 100% Zweigelt.

Soil and estate: The wine comes from the Steiger vineyard in Sopron. The soil is slate and mica slate, and the vines are 22 years old. The estate is certified organic with a guyot pruning system.

Winemaking and aging: After destemming, the grapes were in open casks for half a day, and then transferred to stainless steel tanks for fermentation. After fermentation, the wine remained on the fine lees for two months in tank, and then the wine was filtered and bottled.

Other details: Certified organic farming, no pesticides or herbicides. Low sulfur added, unfined, vegan.

Technical data:

- a. Sulphur dioxide at bottling (free/total in mg/L): 18/45
- b. PH: 3.48
- c. Acid (g/L): 5.4
- d. C6 sugars (g/L): 1.0
- e. Alcohol percentage: 12.4%