

SZENT DONÁT MAGMA KÉKFRANKOS 2019

Tasting Notes and Technical Information



Szent Donát is a 15-hectare estate located on the stunning hills that run along the north side of Lake Balaton in Western Hungary. The estate has some of the best vineyards in Csopak, Tihany and the Kál basin. The winemaker and winery owner, Tamás Kovács, was born into a winemaking family with long roots in their tiny village of Csopak. They have been farming organically since 2011, and they have been using traditional low-intervention winemaking methods in the cellar since the founding of the winery.

The Magma is made from Kékfrankos that was grown on the volcanic soils of the Tihany peninsula. The microclimate of this peninsula (and its tiny crater lakes) gives the wine its unique flavor profile. Smooth and bright, with favors like sour cherry, blueberry, and smoky black pepper.

Vintage: Tomi described 2019 as an exceptional vintage.

Harvest: The grapes were harvested by hand between September 20 and October 8, 2019.

Varietals: Kékfrankos 100%.

Soil and estate: The Magma comes from the Lapi, Ráta, and Farkasverem vineyards on the Tihany peninsula. The vineyards lie on the inner and outer walls of crater lakes that dot the peninsula. The soil is rich in basalt, with notable quantities of limestone and black tuff.

Fermentation: Spontaneous fermentation with native yeasts and maceration in 500 L open vats with manual punch-down for six weeks. The wine was separated using a basket press with no filtration or fining, then transferred to 225 L used French oak barrels for aging.

Aging: Aged for 10 months in 225 L 3-5 year old French oak barrels.

Other details: Organic farming with no pesticides or herbicides. Unfiltered and unfined.

Technical data:

- a. Sulfur dioxide at bottling: 21/82
- b. PH: 3.49
- c. Acid (g/L): 5.8
- d. C6 sugars (g/L): 1.0
- e. Alcohol percentage: 12.76%