

SZENT DONÁT SLIKKER OLASZRIZLING 2018

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 Slikker is a top-selection single vineyard Olaszrizling, hailing from the red Permian sandstone soils of the Slikker vineyard in Csopak. The wine is terroir-driven and unique in flavor. Rich red apples, currants and cranberries on the nose, with a dark, mineral, fiery palate. Salty long finish. Stainless steel fermentation and aging, unfiltered and unfined.

Vintage: 2018 was a good quality vintage, with a hot and humid summer.

Harvest: The grapes were harvested by hand during the first two weeks of September.

Varietals: 100% Olaszrizling (Welschriesling).

Soil and estate: The Slikker vineyard is in Csopak, about half a mile south of the winery. The vines are more than 35 years old. The soil is red Permian sandstone (base rock and soil) with a high mineral content. The vineyard is certified organic.

Fermentation: Grapes were destemmed and gently crushed with a few hours' skin contact. Fermentation was spontaneous in stainless steel tanks.

Aging: The wine was aged in stainless steel tanks on the fine lees for 8 months with no battonage.

Other details: Unfiltered and unfined, low sulfur added. Organic farming with no pesticides or herbicides.

Technical data:

- a. Sulfur dioxide at bottling: 5/64
- b. PH: 3.34
- c. Acid (g/L): 6.5
- d. C6 sugars (g/L): 0.8
- e. Alcohol percentage: 12.39%