

## BENEDEK ÖREGTŐKÉK HÁRSLEVELŰ 2020

### Tasting Notes and Technical Information

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*Péter Benedek is a third generation winemaker crafting small-batch, traditional wines in the highland wine region of Mátra with his father and brother. This is Péter's favorite grape, the one he thinks best expresses the region's climate and terroir.*

*The Öregtőkék (old vine) Hárslevelű is from a 65-year-old vineyard in Gyöngyöstarján. Aromas of pear, honey and tangerine meet yellow peach, apricot blossoms and quince on the palate. Waxy and saline.*

**Vintage:** 2020 was a rainy vintage, but the fruit manage to stay healthy and vibrant.

**Harvest:** The grapes were harvested by hand in early October.

**Varietals:** Hárslevelű 100%.

**Soil and estate:** The grapes come from 65-year-old vines in the family's Barnatanya vineyard in Gyöngyöstarján. The estate in Gyöngyöstarján is hilly, with good drainage and regular breeze. The topsoil is thin and the deeper layers have a high clay content, which keeps moisture on the vines during the dry summer months. The soil is volcanic, rich with chalk, andesite, and rhyolite. The yield is limited to 1.5 kg of grapes per vine.

**Fermentation:** After destemming and crushing, fermentation began in 500 L third use Hungarian oak at 17 degrees Celsius. Fermentation was spontaneous with native yeasts.

**Aging:** The wine was aged on the lees in third use 500 L Hungarian oak for 6 months.

**Other details:** Low sulfites added. No pesticides or herbicides used; pest control with copper and sulfur only. 3000 bottles produced.

#### Technical data:

- a. Sulphur dioxide at bottling (free/total): 14/95 mg/L
- b. PH: 3.34
- c. Acid (g/L): 6.2 g/L
- d. C6 sugars (g/L): 2.0 g/L
- e. Alcohol percentage: 12.8%