

VILLA TOLNAY C-CUVÉE 2019

Tasting Notes and Technical Information

Villa Tolnay is located at the foot of the volcanic Csobánc hill, on the northern shore of Lake Balaton in western Hungary. The ancient volcanic soils and primeval sediments of the former Pannonian Sea give the wines an unmistakably volcanic expression, with distinctive minerality and vibrant acidity. The winery was founded in 2004, and today is comprised of 25 hectares on and around Csobánc.

C-Cuvée is a Cabernet Sauvignon and Merlot blend from a single vineyard in Csobánc. Deep and dark violets, black cherries and tobacco aromas; minerals, juicy dark berries and green herbs on the lengthy finish.

Vintage: 2019 was an excellent balanced vintage in Western Hungary.

Harvest: Harvest took place between 25-30 September 2019. The grapes were picked by hand.

Varietals: 50% Cabernet Sauvignon, 50% Merlot.

Soil and estate: The grapes come from the vineyard directly below the winery on Csobánc hill. The soils are volcanic and intensely rocky, with clay, sand, basalt, and ancient Pannonian sea sedimentation.

Fermentation: After destemming and a quick press, the wine was spontaneously fermented with native yeasts in 225 L French Boutes barriques (50%) and 500 L Stockinger oak barrels (lightly toasted) (50%). Fermentation was on the lees. The wine was then aged for an additional 18 months in 500 L barrels.

Aging: Aged for 10 months in 500 L Stockinger oak barrels.

Other details: Very low sulfites added. Certified organic farming, unfiltered, unfinned and vegan.

Technical data:

- a. Sulphur dioxide at bottling (free/total in mg/L): 15/57
- b. PH: 3.57
- c. Acid (g/L): 5.7
- d. C6 sugars (g/L): 0.7
- e. Alcohol percentage: 13.43%

