

VILLA TOLNAY TENGER 2022

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.

Tenger ("sea" in Hungarian) is a terroir-driven white blend from Villa Tolnay. The wine was inspired by the ancient Pannonian Sea, which has left Csobánc with the unique basalt soils and ancient sea sediments that leave an indelible imprint on its wines. The Tenger has flavors of ripe stone fruit and roasted almonds, zippy citrus and salt, with an elegant creamy finish.



Vintage: 2022 was a hot dry vintage in Western Hungary. The white wines are precise and mineral from this vintage.

Harvest: Harvest took place between late August and mid-September 2022. The grapes were picked by hand.

Varietals: Chardonnay 40%, Riesling 25%, Olaszrizling 20%, Grüner Veltliner 10%.

Soil and estate: The grapes come from Badacsony and Csobánc hill. The soils are volcanic, with basalt rubble, basalt erosion, clay, and ancient Pannonian sea sedimentation sand.

Fermentation: After destemming and a quick press, the wine was spontaneously fermented with native yeasts in 300 L French oak (40%) and 750 L and 1800 L Stockinger oak barrels (60%). Fermentation was on the lees. The wine was then aged for an additional 12 months.

Aging: Aged on the lees for 12 months in 300 L, 750 L and 1800 L French and Austrian oak barrels.

Other details: Low sulfites added. Unfined. Certified organic farming, vegan.

Technical data:

- a. Sulphur dioxide at bottling (free/total in mg/L): 16/58
- b. PH: 3.31
- c. Acid (g/L): 5.1
- d. C6 sugars (g/L): 2.8
- e. Alcohol percentage: 13.11%