

VILLA TOLNAY ZÖLDVELTELINI 2021

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.

The 2021 Zöldvelteleni (Grüner Veltliner) is deep and complex. It has flavors like lemon, green apple, salt and white pepper on the nose and palate.



Vintage: 2021 was a hot dry vintage in Western Hungary.

Harvest: Harvest took place between 15 September and 6 October 2021. The grapes were picked by hand.

Varietals: 100% Zöldvelteleni (Grüner Veltliner).

Soil and estate: The Zöldvelteleni grapes come from Badacsony, Fekete-Bacs and Csobánc hill. The soils are volcanic, with clay, sand and basalt.

Fermentation: After destemming and a quick press, the wine was spontaneously fermented with native yeasts in stainless steel (80%) and 750 L Stockinger oak barrels (20%). Fermentation was on the lees. The wine was then aged for an additional 5 months.

Aging: Aged on the lees for 5 months in stainless steel tanks (80%) and 750 L Stockinger oak barrels (20%).

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

Technical data:

- a. Sulphur dioxide at bottling (free/total in mg/L): 16/48
- b. PH: 3.31
- c. Acid (g/L): 5.0
- d. C6 sugars (g/L): 1.8
- e. Alcohol percentage: 13%