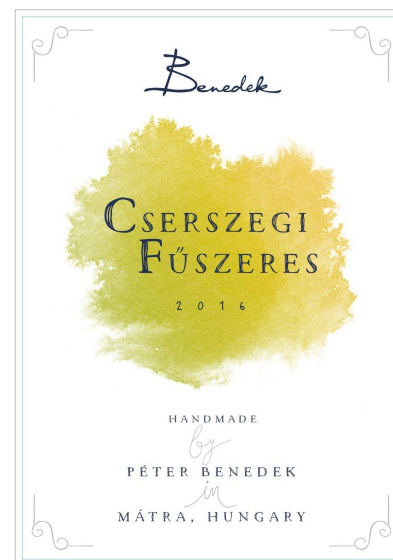


BENEDEK CSERSZEGI FŰSZERES 2022

Tasting Notes and Technical Information

Péter Benedek is a third-generation winemaker crafting small-batch, traditional wines in the highland wine region of Mátra with his father and brother. Mátra is northeast of Budapest, with continental climate and a hilly volcanic terrain. He loves working with native varieties, including this tasty, rare Cserszegi Fűszeres.

Cserszegi Fűszeres is a Hungarian cross between Irsai Olivér and Roter Traminer. It is quite similar to its sibling, Gewürztraminer. Peti's Cserszegi Fűszeres is aromatic, zippy and fresh, with flavors like green apple, pineapple and elderflower.



Vintage: 2022 was a warm hot vintage in Mátra.

Harvest: The grapes were harvested by hand at the end of September.

Varietals: 100% Cserszegi Fűszeres.

Soil and estate: 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: Natural fermentation methods, including spontaneous fermentation with native yeast. After destemming and crushing, fermentation began in stainless steel tanks at 17 degrees Celsius.

Aging: The wine was fermented in stainless steel and bottled fresh.

Other details: No pesticides or herbicides used; pest control with copper and sulfur only.

Technical data:

- a. Sulphur dioxide at bottling (free/total in mg/L): 36/102
- b. PH: 3.55
- c. Acid (g/L): 4.4
- d. C6 sugars (g/L): 1.2
- e. Alcohol percentage: 14.1%