

## BUKOLYI MARCELL JOY PINOT NOIR 2022

### Tasting Notes and Technical Information

---



*After 10 years of making wine for the family winery, Marcell Bukolyi struck out on his own and formed his own winery in 2016. The winery is 14 hectares, and it is the only fully certified organic winery in Eger.*

*"Joy" is Pinot Noir from Bukolyi's limestone vineyards on the Nagy-Eged hill in Eger. It is a medium-bodied, energetic wine, with flavors like strawberry, cherry and chai spice. Long mineral finish. Unfiltered and unfined, certified organic.*

**Vintage:** 2022 was an exceptionally dry vintage in Eger, according to Marcell. The vines were stressed by drought and UV exposure. Despite this, the vintage yielded balanced, elegant and fruity wines.

**Harvest:** The harvest took place at the end of September. Grapes were picked by hand.

**Varietals:** Pinot Noir 100% (clones 115 and 777).

**Soil and estate:** The grapes come from a single vineyard on the Nagy-Eged in Eger. It faces south, and the soil is 100% limestone sediment. The vineyard has been organic since it was planted.

**Fermentation:** After partial (80%) destemming, fermentation was spontaneous with native yeasts in stainless steel tanks. Partially carbonic (20%) maceration. After malolactic fermentation, the wine was aged on the lees for 6 months and bottled immediately afterwards.

**Aging:** The wine was aged in stainless steel tank for 6 months before bottling.

**Other details:** No fining or filtering. Certified organic farming, no pesticides or herbicides, and no synthetic or GMO products are used on the estate. Low sulfur added.

**Pairing suggestions:** Hungarian pork stew with stuffed cabbage; steak tartare, parsnips, mushrooms.

#### Technical data:

- a. Sulphur dioxide at bottling (free/total in mg/L): 6/32
- b. PH: 3.32
- c. Acid (g/L): 5.5
- d. C6 sugars (g/L): 1.0
- e. Alcohol percentage: 12.67%