

SZENT DONÁT 5BAR 2022

Tasting Notes and Technical Information



Szent Donát is a 15-hectare estate located on the stunning hills that run along the north side of Lake Balaton in Western Hungary. The estate has some of the best vineyards in Csopak, Tihany and the Kál basin. The winemaker and winery owner, Tamás Kovács, was born into a winemaking family with long roots in their tiny village of Csopak. They have been farming organically since 2011, and they have been using traditional low-intervention winemaking methods in the cellar since the founding of the winery.

The 5Bar is a super limited, unfiltered and not disgorged Pet-Nat made from Olaszrizling (Welschriesling). The grapes hail from Tomi's limestone soils around the village of Csopak. Bone dry and leesy, with flavors like green apple, marzipan, lemon-lime and salt.

Vintage: 2022 was a hot dry vintage.

Harvest: The grapes were harvested by hand at the end of August 2022.

Varietals: 100% Olaszrizling (Welschriesling).

Soil and estate: The 5Bar comes from the Nagykút vineyard, close to the winery in Csopak. The vineyard is composed of marl and clay, and the soil is rich in calcium carbonate. The vineyards are located on the highest slopes around Csopak, around 300 meters tall. The weather here is windy and dry.

Winemaking and fermentation: Within a few hours of being picked, the grapes are destemmed and crushed for a short maceration period with no sulfur. The wine remained on the skins overnight. After a gentle pressing, the wine began fermentation spontaneously with native yeasts in open vat steel tanks. The wine was then bottled after 8 weeks and completed fermentation in bottle. The wine is unfiltered, unfinned and not disgorged. No sulfur added.

Other details: Organic farming with no pesticides or herbicides.

Technical data:

- a. Sulfur dioxide at bottling (free/total in mg/L): 5/33
- b. PH: 3.15
- c. Acid (g/L): 6.58
- d. C6 sugars (g/L): 0
- e. Alcohol percentage: 12.14%
- f. Atmospheric pressure (bar): 3.5