

SZENT DONÁT MÁRGA 2018

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 Marga is made from Szitahegy, Nagykút and Hegyalja in Csopak. Furmint is a native variety to Csopak, specifically from areas of the hills with high limestone content. The 2018 vintage also has a touch of Olaszrizling, the flagship variety of the region. The wine is rich in delicate minerality, with flavors of ripe pear, salty almond, sea salt, crabapple and honeydew. Long bright finish.

Vintage: 2018 was a good quality vintage, with a hot, humid, short summer.

Harvest: The grapes were harvested by hand in the second half of September.

Varietals: Furmint 70%, Olaszrizling 30%.

Soil and estate: The Szitahegy, Nagykút and Hegyalja vineyards in Csopak rest alongside each other on the northern shores of Lake Balaton. The soils are limestone-rich marl and loess, with limestone bedrock. The soil is rich in minerals. Marl was formed in the region 250-100 million years ago, when the climate in Balaton was tropical and small islands around Balaton jutted out from the shallow seas. The vines were planted 15-20 years ago.

Fermentation: Grapes were destemmed and crushed gently with a few hours of skin contact. Fermentation was spontaneous in stainless steel tanks (65%) and stone clayver (35%).

Aging: Aged on the fine lees in clayver (35%) for 6 months and stainless steel tanks (65%) for 8 months. No battonage.

Other details: Organic farming with no pesticides or herbicides. Rough filtration only, vegan.

Technical data:

- a. Sulfur dioxide at bottling: 19/94
- b. PH: 3.40
- c. Acid (g/L): 6.2
- d. C6 sugars (g/L): 1.0
- e. Alcohol percentage: 12.24%