

VILLA TOLNAY METHODE-TRADITIONELLE FURMINT EXTRA BRUT 2020

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.

This is the first sparkling wine released by Villa Tolnay, and everything – from harvest to disgorgement – took place at the winery. Comprised of Furmint from a single volcanic vineyard, the Methode Traditionelle is extra brut, with bright citrus fruits, toasted almonds, and a fine bubble on the nose and palate. Long mineral finish.



Vintage: 2020 was a warm and balanced vintage on Csobánc.

Harvest: Harvest took place on 15 September. The grapes were picked by hand.

Varietals: 100% Furmint.

Soil and estate: The Furmint grapes come from a single unnamed vineyard directly above the winery on Csobánc hill. The soils are volcanic and intensely rocky, with clay, sand, basalt, and ancient Pannonian Sea sedimentation.

Fermentation and Aging: After destemming and a very gentle press, the wine was spontaneously fermented with native yeasts in used 750 L Stockinger oak barrel. Fermentation was on the lees. The wine remained in barrel for 6 months, and then underwent tirage and aged an additional 6-9 months undergoing second fermentation. The wine was disgorged in March 2023.

Other details: Only 1000 bottles made. Certified organic farming, unfiltered and vegan. No sulfur added.

Technical data:

- a. Sulphur dioxide at bottling (free/total in mg/L): 0/18
- b. PH: 3.11
- c. Acid (g/L): 5.31
- d. C6 sugars (g/L): 0.5
- e. Alcohol percentage: 12.62%
- f. Carbon dioxide (atmospheric pressure): 6.5 bar