

## SZENT DONÁT TUFÁ 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 Tufa 2022 is a juicy, unfiltered red blend that exhibits the volcanic terroir of the Tihany peninsula. The black basalt soil imparts a dark herbal undercurrent to the wine. Flavors like Bing cherries, raspberry coulis and chocolate on the nose, with herbs and raspberries on the palate.*

**Vintage:** 2022 had a late-ripening spring and a hot long summer, perfect for the red wines.

**Harvest:** The grapes were harvested by hand from 1-3 October 2022.

**Varietals:** Kékfrankos 50%, Cabernet Sauvignon 25%, Cabernet Franc 25%.

**Soil and estate:** The Tufa comes from the Ráta vineyard on the tiny volcanic Tihany peninsula on Lake Balaton. The vineyard is located inside a volcanic crater that surrounds a small lake. The vineyard faces southeast and is the warmest point on the peninsula, and lavender still grows above the vineyard from when monks used to cultivate it there hundreds of years ago. The bedrock and soil are solid basalt tuff, with some spots of geyser limestone on top of the tuff.

**Fermentation and winemaking:** Grapes are destemmed and gently crushed before fermentation, which was spontaneous with native yeasts in open vats with temperature control. Manual punch-down occurred twice a day. Part of the juice was pressed after three days of maceration, part was pressed after a week of maceration, and part remained with the juice until the end of fermentation.

**Aging:** The wine was aged 30% in used Hungarian oak barrel, 40% in stainless steel tank and 30% ceramic egg for 10 months on the fine lees.

**Other details:** Organic farming with no pesticides or herbicides. Unfiltered and unfined.

#### Technical data:

- a. Sulfur dioxide at bottling: 13/47
- b. PH: 3.53
- c. Acid (g/L): 6.0
- d. C6 sugars (g/L): 0.8
- e. Alcohol percentage: 13.82%