

BUKOLYI MARCELL KÖVES 2022

Tasting Notes and Technical Information



After 10 years 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.

The Köves is an Egri Csillag Grand Superior, the emblematic white blend of Hungary's northeast wine region of Eger. Based on Hárslevelű, the Köves is zesty and chalky, with flavors like apricot, red apples, orange blossom and salt. Silky texture and balanced finish.

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: Hárslevelű 50%, Riesling 30%, Furmint 20%.

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

Fermentation and winemaking: Full bunch pressing. Fermentation was spontaneous with native yeasts in stainless steel (85%) and second-use 225 and 300 L Hungarian oak barrels (15%). The varieties were fermented and aged separately, and then blended a month before bottling.

Aging: The wine was aged on the lees in stainless steel tanks (85%) and two-year-old 225 and 300 L Hungarian oak barrels (15%) for 6 months.

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.

Technical data:

- a. Sulphur dioxide at bottling (free/total in mg/L): 14/65
- b. PH: 3.02
- c. Acid (g/L): 6.4
- d. C6 sugars (g/L): 4.4
- e. Alcohol percentage: 13.11%