

BUKOLYI MARCELL STEINHAUSER 2020

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.

Marcell Bukolyi's limited production Steinhauser is a rich Kékfrankos/Syrah blend from the legendary Steinhauser vineyard in Eger. Deep, round and structured, the Steinhauser is loaded with cassis, crushed plums and blackberries. Ripe pepper and vibrant fruit.



Vintage: 2020 was a typical Egri vintage, according to Marcell. There was sufficient rainfall and sunshine, resulting in clean, fresh and balanced wines.

Harvest: The harvest took place in mid-October. Grapes were picked by hand.

Varietals: Kékfrankos (50%), Syrah (50%).

Soil and estate: The grapes come from the Steinhauser vineyard in Eger. It faces 100% south and is volcanic. The soil is moist black basalt with sand and tufa layers. The vineyard has been organic since it was planted.

Fermentation: After destemming, fermentation was spontaneous with native yeasts. Fermentation was on the skins in open vats with manual punch-down. The skin contact lasted about 2-3 weeks. Malolactic fermentation took place spontaneously after fermentation. Sulphur added once after malolactic fermentation.

Aging: The wine was aged in three-year-old 500 L Hungarian oak barrels for 12 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.

Pairing suggestions: Hungarian pork stew with stuffed cabbage; steak tartare, parsnips, mushrooms.

Technical data:

- a. Sulphur dioxide at bottling (free/total in mg/L): 0/24
- b. PH: 3.42
- c. Acid (g/L): 5.7
- d. C6 sugars (g/L): 0.8
- e. Alcohol percentage: 12.52%