

GÁL TIBOR EGRI CSILLAG 2022

Tasting Notes and Technical Information



Gál Tibor Winery was established in 1994 by Gál Tibor Sr., a world-renowned winemaker who made a name for himself at Ornellaia in Tuscany in the early 1990s. Gál Tibor Jr. took over the winemaking in 2010, and today he is a major player in developing the contemporary identity of the Eger region. They sustainably farm 40 hectares on the Nagy-Eged hill and its surroundings.

The Egri Csillag ("Star of Eger") is a traditional field blend from Gál Tibor's family estate in the volcanic region of Eger. Egri Csillag is a regional white wine, the sibling of the Egri Bikavér (Bull's Blood), and the blend must be at least four varieties and mostly (50% or more) native grapes. Tibor says: "The flagship white wine of Eger, the Egri Csillag, reminds us of ancient, star-lit times. The glitter of watchmen's huts used to guide the merchants in and around Eger. It was then that people started to say, 'if you travel to Eger, just following the glittering stars'."

Gál Tibor's 2022 Egri Csillag is lively and concentrated, with pronounced grapefruit, pear, and elderberry flavors on the nose and mouth. Supple minerality on the palate, with a long aftertaste.

Vintage: Titi says that 2022 was extremely warm and dry with low yields. The grapes were ripe and concentrated, but they maintained a nice acidity.

Harvest: Harvest took place in the first week of September. The grapes were harvested by hand at their full ripeness and placed in plastic bins.

Varietals: 30% Olaszrizling, 20% Hárslevelű, 15% Viognier, 10% Szürkebarát, 15% Pinot Blanc, 5% Sauvignon Blanc, 5% Tramini.

Soil and estate: The grapes were grown on the family estate in Eger. The soil is volcanic rhyolite tuff. The vineyards, Tornnyos, Síkhegy and Pajados, face the southeast at a slope incline of 10%.

Fermentation and aging: Following harvesting by hand, the grapes were lightly crushed. After the must was settled, the must was cold fermented in a stainless steel container under controlled temperatures of 16-17 C. The grapes were fermented separately and blended right after fermentation. They remained on their lees for 3 months with some gentle batonnage.

Other details: Vegan winemaking, sustainable farming.

Technical data:

- Sulphur dioxide at bottling (free/total, in mg/L): 33/88
- PH: 3.19
- Acid (g/L): 5.3
- C6 sugars (g/L): 1.6
- Alcohol percentage: 12.9%