

GÁL TIBOR KADARKA 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.

Kadarka is an ancient red Hungarian variety that is scarcely planted in Hungary today. This Kadarka from Gál Tibor's volcanic soils is spicy and fresh, with supple strawberry, cherry and baking spices on the nose and palate.



Vintage: 2022 was an extremely warm and dry vintage with low yields. The grapes ripened easily, and thanks to an early harvest they were able to maintain their acidity.

Harvest: Harvest took place in the middle of September. The grapes were harvested by hand.

Varietals: 100% Kadarka

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

Fermentation: Following harvesting by hand, the grapes were lightly crushed. There was a 15 day maceration period in stainless steel tanks, with a pump-over twice a day. Fermentation occurred spontaneously with native yeasts.

Aging: The wine was aged for 6 months in stainless steel tanks after fermentation.

Other details: Sustainable farming, low sulfites added. Unfiltered and unfinned, vegan.

Technical data:

- a. Sulphur dioxide at bottling (free/total, in mg/L): 25/54
- b. PH: 3.24
- c. Acid (g/L): 6.7
- d. C6 sugars (g/L): 0.7
- e. Alcohol percentage: 12.7%