

## SZENT DONÁT MÉSZKŐ 2022

### Tasting Notes and Technical Information

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*Szent Donát is a 15-hectare estate located on the stunning hills that run along the north side of Lake Balaton in Western Hungary. Named after the area's patron saint of winemaking, 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 were certified in 2022, and they have been using traditional low-intervention winemaking methods in the cellar since the founding of the winery.*



*The Mészke (Hungarian: "limestone") is a terroir-driven blend from the vineyards directly surrounding the winery in Csopak. Furmint lends a lively acidity to the wine, while the Olaszrizling and Sauvignon Blanc give the wine a supple richness in texture and flavor. Zippy and fresh, with flavors like baked green apples, wildflowers, almonds and salt.*

**Vintage:** 2022 was a hot and dry vintage.

**Harvest:** The grapes were harvested by hand in the last week of August and first week of September 2022.

**Varietals:** Furmint 40%, Olaszrizling 30%, Sauvignon Blanc 30%.

**Soil and estate:** The Mészke grapes come from the Szitahegy, Hegyalja, and Nagykút vineyards. These are the highest panoramic vineyards of Szent Donát, consisting of limestone bedrock.

**Fermentation:** The three varieties were fermented together in a single tank. The wine started fermentation spontaneously and then – due to the hot vintage and high fructose levels in the berries – completed fermentation with organic yeasts in open vat steel tanks. The destemmed berries were gently crushed and macerated with the juice for 2-3 hours.

**Aging:** The wine was aged on the fine lees for 6 months in stainless steel tank.

**Other details:** Certified organic farming with no pesticides or herbicides. Unfined and rough filtration only. Vegan.

#### Technical data:

- a. Sulfur dioxide at bottling: 20/64
- b. PH: 3.17
- c. Acid (g/L): 6.8
- d. C6 sugars (g/L): 0.7
- e. Alcohol percentage: 12.73%
- f.