

SZENT DONÁT RIZLING 2020

Tasting Notes and Technical Information



Szent Donát is a 15-hectare estate located on the stunning hills that run along the north side of Lake Balaton in Western Hungary. 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 they have been using traditional low-intervention winemaking methods in the cellar since the founding of the winery.

The Rizling 2020 exhibits concentrated fresh almonds and citrus on the nose. The palate is round, balanced with bright herbal acidity, with flavors like marzipan, pomelo and yellow apple.

Vintage: 2020 was dry with a short hot summer, with an earlier harvest than usual. The wines are concentrated with vibrant acidity.

Harvest: The grapes were harvested by hand in the first two weeks of September 2020.

Varietals: 100% Olaszrizling (Welschriesling).

Soil and estate: The Rizling comes from the Sáfránkert and Slikker vineyards in Csopak, with their iconic red soils. The soils are red sandstone and limestone marl. The Permian red sandstone is from 300 million years ago, its rich red color owing to the high hematite content. The marl soils are from 250-100 million years ago, when Hungary was underwater and tiny islands jutted out above the sea. The vineyards closer to the winery are primarily marl, while the vineyards just a few hundred meters closer to the lake are primarily red sandstone.

Fermentation: Natural fermentation methods, including spontaneous fermentation with native yeasts in open vat steel tanks. Whole clusters are processed without sulfur. Grapes are crushed gently, and the wine remains on the lees for 6 months.

Aging: Bottled after stainless steel tank fermentation and aging on the fine lees for 6 months.

Other details: Organic farming with no pesticides or herbicides. Zero free sulfur at bottling.

Technical data:

- a. Sulfur dioxide at bottling: 6/32
- b. PH: 3.19
- c. Acid (g/L): 6.3
- d. C6 sugars (g/L): 3.4
- e. Alcohol percentage: 13.75%