

BENEDEK PINOT NOIR 2020

Tasting Notes and Technical Information



Péter Benedek is a third generation winemaker crafting small-batch, traditional wines in the highland wine region of Mátra with his father and brother. He is making wines on his small estate with his father and brother.

This single-vineyard Pinot Noir is bright red, with aromas of cherries and cranberries. Red forest berries are complemented by delicate pepper and caraway on the palate. Stainless steel only. Waxy, mineral finish.

Vintage: 2020 was a rainy vintage, but the fruit manage to stay healthy and vibrant.

Harvest: The grapes were harvested by hand in early October.

Varietals: Pinot Noir 100%.

Soil and estate: The estate in Gyöngyöstarján is hilly, with good drainage and regular breeze. The topsoil is thin and the deeper layers have a high clay content, which keeps moisture on the vines during the dry summer months. The soil is volcanic, rich with chalk, andesite, and rhyolite. The Pinot Noir is grown on the Tüzköves vineyard, which has 15-year-old vines. It has been organically farmed since 2011.

Fermentation: After destemming and crushing, fermentation began in stainless steel tanks. Fermentation was spontaneous with native yeasts. The wine remained with the skins for 6 days.

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

Other details: Low sulfites added. No pesticides or herbicides used; pest control with copper and sulfur only.

Technical data:

- a. Sulphur dioxide at bottling (free/total): 30/65 mg/L
- b. PH: 3.75
- c. Acid (g/L): 4.6 g/L
- d. C6 sugars (g/L): 1.2 g/L
- e. Alcohol percentage: 13.8%