

VILLA TOLNAY SAUVIGNON BLANC 2023

Tasting Notes and Technical Information

Villa Tolnay is located at the foot of the volcanic Csobánc hill, on the northern shore of Lake Balaton in western Hungary. The ancient volcanic soils and primeval sediments of the former Pannonian Sea give the wines an unmistakably volcanic expression, with distinctive minerality and vibrant acidity. The winery was founded in 2004, and today is comprised of 25 hectares on and around Csobánc.

A dry acid-driven wine, the Sauvignon Blanc 2023 has flavors of elderflowers, grapefruit and yellow fruits, with a salty creamy palate. Long and juicy finish.



Vintage: 2023 was a hot and rainy vintage in western Hungary.

Harvest: Harvest took place during the last week of August and the first week of September 2023. The grapes were picked by hand, and were harvested on five separate days.

Varietals: 100% Sauvignon Blanc.

Soil and estate: The Sauvignon Blanc grapes come from Badacsony, Fekete-Bacs and Csobánc hill. The soils are volcanic, with clay, sand and basalt.

Fermentation: After destemming and a quick press, the wine was spontaneously fermented with native yeasts in stainless steel (80%) and 750 L Stockinger oak barrels (20%). Fermentation was on the lees. The wine was then aged for an additional 5 months.

Aging: Aged on the lees for 5 months in stainless steel tanks (80%) and 750 L Stockinger oak barrels (20%).

Other details: Low sulfites added. Certified organic farming, vegan.

Technical data:

- a. Sulphur dioxide at bottling (free/total in mg/L): 6/50
- b. PH: 3.31
- c. Acid (g/L): 5.7
- d. C6 sugars (g/L): 0.0
- e. Alcohol percentage: 13.09%