

VILLA TOLNAY ZÖLDVELTELINI RÁTHONYI DOMB 2020

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.

This single-vineyard selection Zöld Veltelini (Grüner Veltliner) is one of our favorite wines from Villa Tolnay. Aromas of green apple, white pepper and spices are met with pear, grapefruit and pomelo on the palate. Firm body and lengthy finish, with a pronounced fresh acidity.



Vintage: 2020 was a balanced vintage, with good rainfall and sunshine.

Harvest: Harvest took place between 15 September and 1 October 2020. The grapes were picked by hand.

Varietals: 100% Zöldvelteleni (Grüner Veltliner).

Soil and estate: The Zöldvelteleni grapes come from the Ráthonyi Domb vineyard, which is on the southern slope of Csobánc hill. The soil is heavily eroded and is primarily composed of sand, with clay and volcanic basalt interspersed throughout. There is also a thick layer of ancient sea sediment sand that lies beneath the entire vineyard.

Fermentation: After destemming and a quick press, the wine was spontaneously fermented with native yeasts in 750 and 1500 L Stockinger oak barrels. Fermentation was on the lees. The wine was then aged for an additional 12 months.

Aging: Aged on the lees for 12 months (no batonnage) in 750 and 1500 L Stockinger oak barrels.

Other details: Unfined and rough filtration only. Very low sulfites added. Certified organic farming, vegan.

Technical data:

- a. Sulphur dioxide at bottling (free/total in mg/L): 7/53
- b. PH: 3.27
- c. Acid (g/L): 5.7
- d. C6 sugars (g/L): 1.1
- e. Alcohol percentage: 13.9%