



HUNGARIAN WINE

ANCIENT GRAPES, MODERN WINES

Where is Hungary?



Iceland

Sweden

Finland

Norway

Denmark

United Kingdom

Ireland

Germany

Poland

Belarus

Ukraine

Austria

Romania

Kazakhstan

France

Italy

Greece

Turkey

Uzbekistan

Kyrgyzstan

Spain

Portugal

Tunisia

Syria

Iraq

Afghanistan

Morocco

Iran Map data ©2018 Google



Brno

Zakopane

Ivano-Frankivsk
Івано-Франківськ

Slovakia

Košice

Chernivtsi
Чернівці

Vienna

Bratislava

Budapest

Debrecen

Salzburg

Austria

Graz

Hungary

Oradea

Cluj-Napoca

Târgu Mureş

Slovenia

Zagreb

Szeged

Timișoara

Romania

Trieste

Croatia

Novi Sad
Нови Сад

Belgrade
Београд

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A little history lesson.

Boii (Pannonian-Celtic People)



Romans



Huns, Goths, etc.



Magyars (Hungarians) and Kingdom



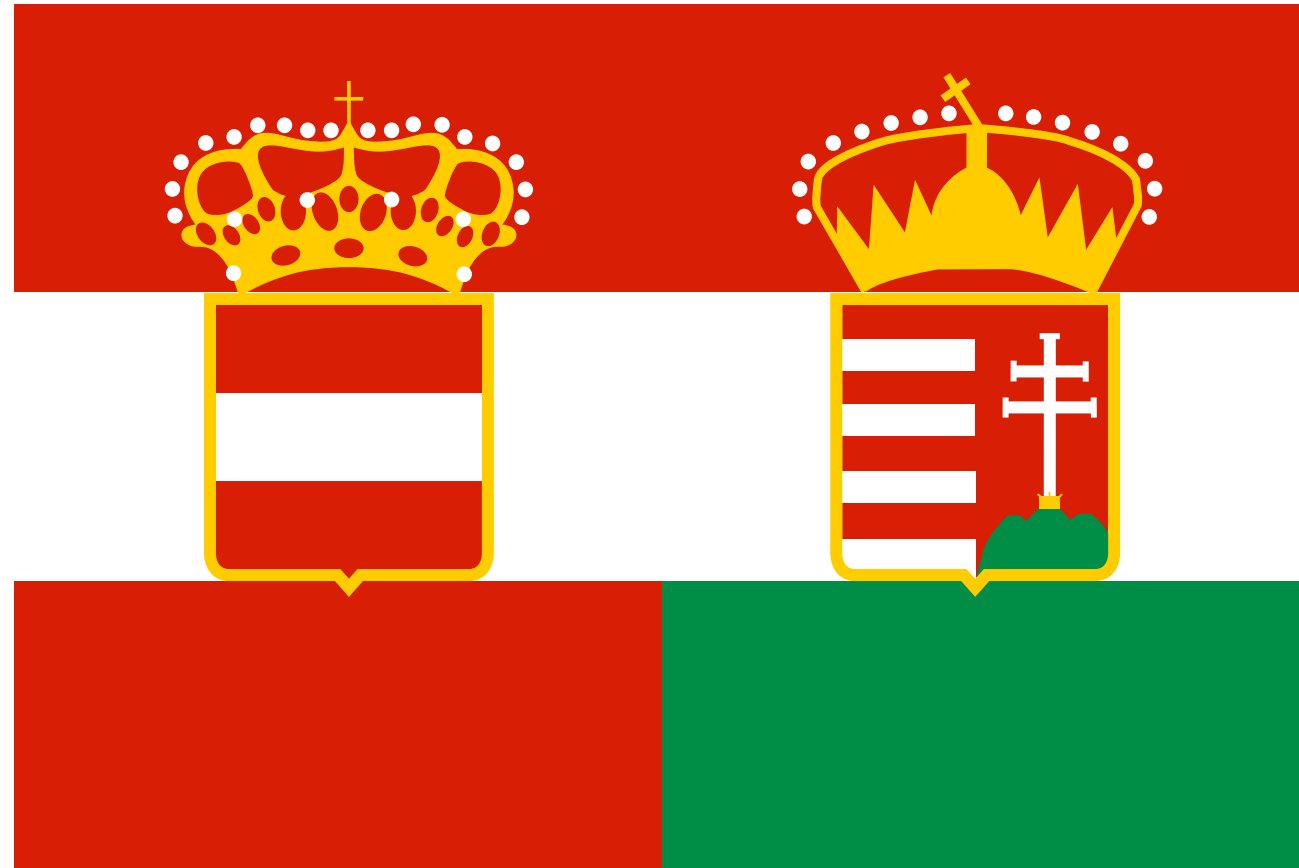
Ottoman Empire



Hapsburgs (Holy Roman Empire)



Austria-Hungary Empire



WWI to WWII



Hungarian People's Republic (Socialist)

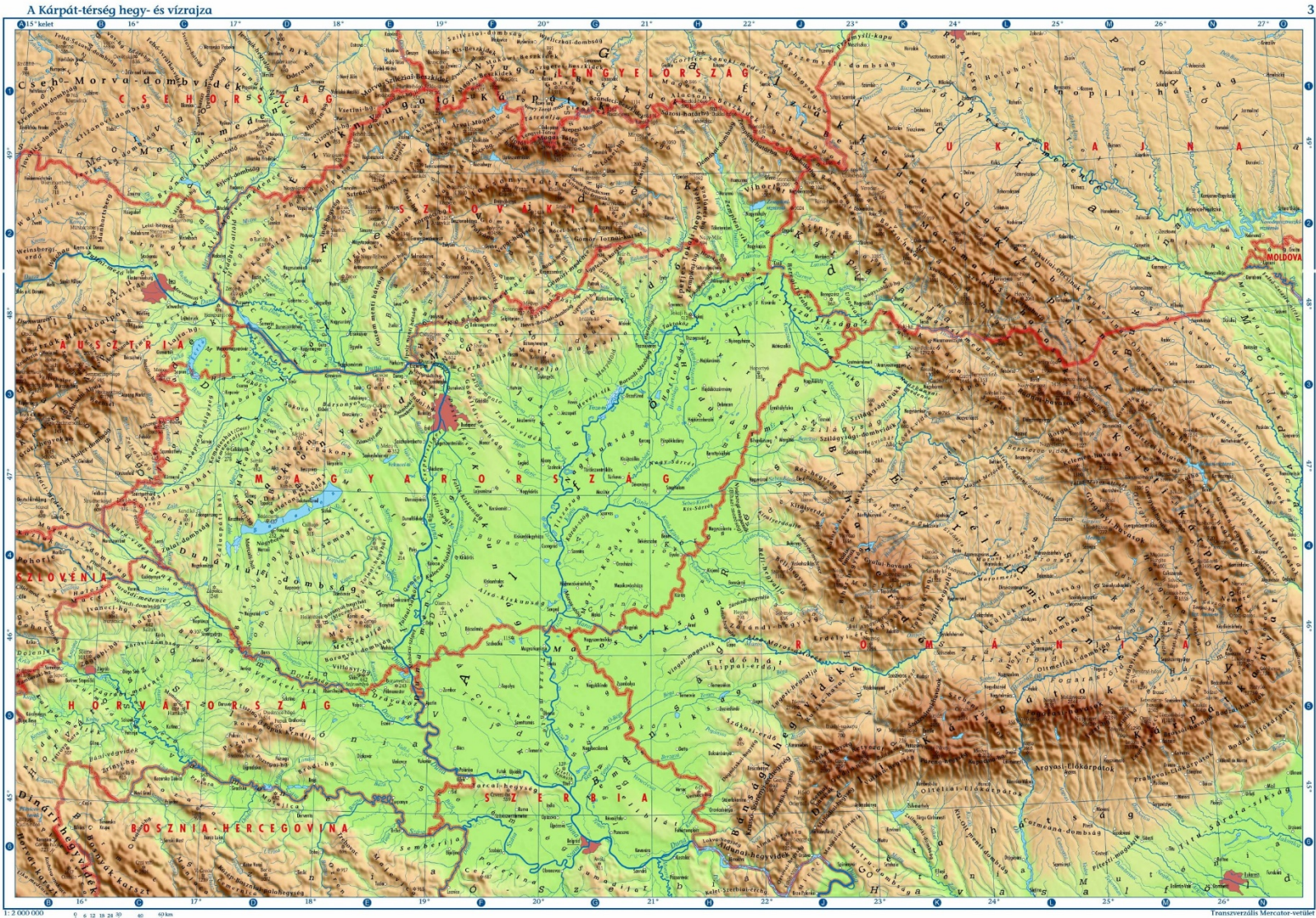


Third Republic (1989 -)



Let's talk geography

Topography



Where are the wine regions?







A little wine primer

A LITTLE HISTORY of WINE

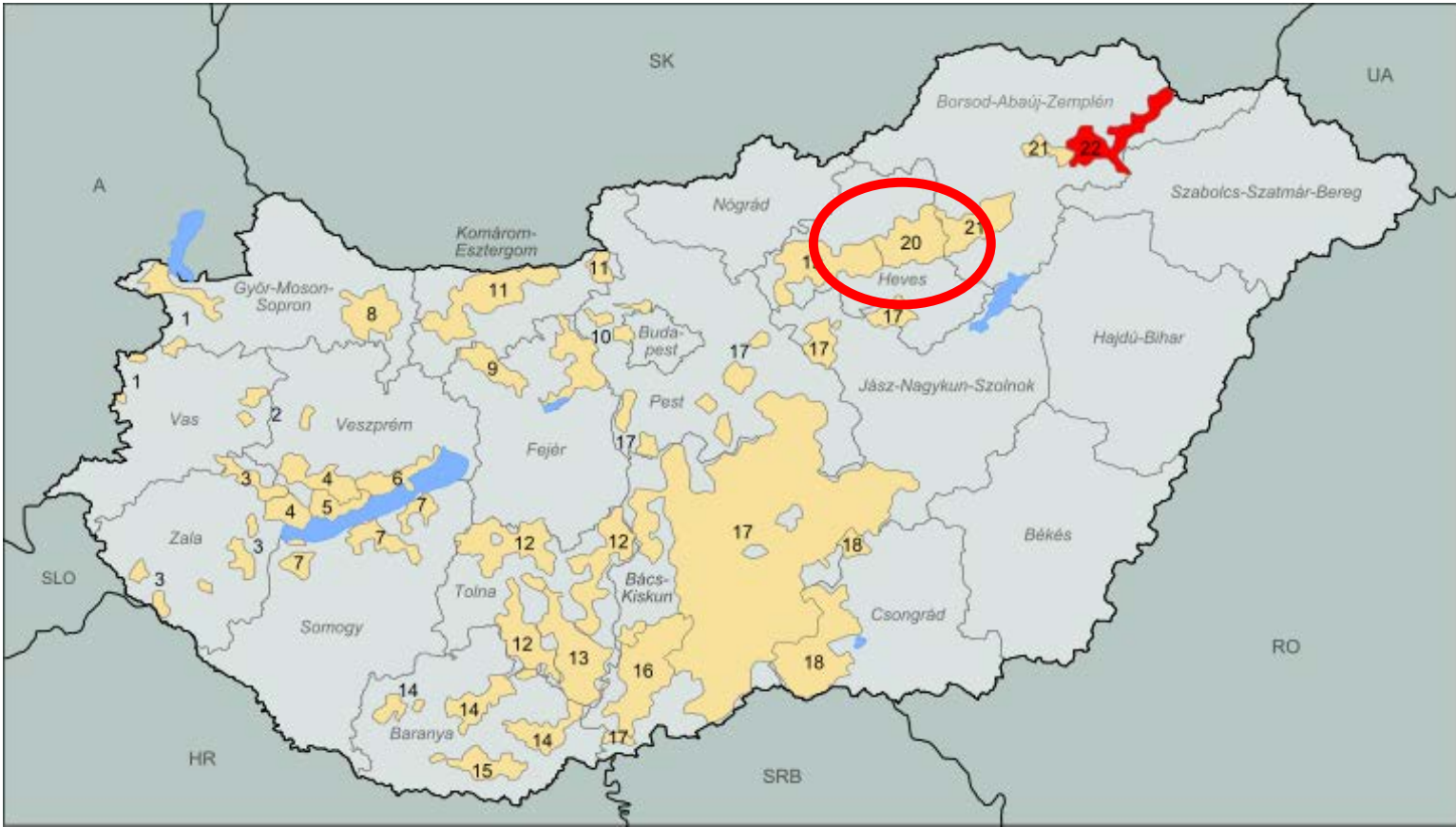
- **Romans brought the vine to Pannonia**
- **First documented Aszú wine production was in 1571**
- **"Vinum Regum, Rex Vinorum" - Wine of Kings, King of Wines. – Louis XIV**
- **Very first declared DOC system was in Tokaj (Charles VI, Holy Roman Emperor, secret royal mandate of 3rd Oct. 1737)**
- **From 1882, the phylloxera epidemic hit Hungary hard**

A LITTLE HISTORY of WINE (Cont.)

- **Introduction of grapes from elsewhere and concentration on monoculture**
- **Under Communism, quality was neglected in favor of overcropping, pasteurisation, and industrial production.**
- **Since 1989, privatization of vineyards has happened and there has been a concentrated effort to modernize and improve both vineyards and winemaking**
- **Since 2000, we are starting to see more single varietal wines like Furmint**

Focus Appellations

Eger



Eger

- **Mostly red wine producing area**
- **Usually a blend of Egri Leányka, Egri Kékfrankos, Egri Cabernet Franc, Egri Cabernet Sauvignon, Egri Merlot, Egri Syrah, Egri Pinot Noir.**
- **Climate influences by mountains to the north**
- **“Bulls Blood” best know wine from the area**
- **Mixed quality across the board**

Villany



Villany

- **Southern-most region in Hungary, leading to more sun exposure**
- **Reds made from Cabernet Franc, Cabernet Sauvignon, Kadarka, Kekfrankos, Merlot, Pinot Noir, Portugieser, Syrah, Zweigelt**
- **Whites made from Chardonnay, Harslevelu, Kiralyleanyka, Olaszrizling, Muscat Ottonel, Rajnai rizling, Szurkebarat, Tramini, Zoldveltelini**

Nagy-Somlo



Nagy-Somlo

- **Exclusively white wine area**
- **Made from Hárslevelű, Furmint, Juhfark, Welschriesling, Traminer and Chardonnay.**
- **Small plots, once the playground of aristocrats**
- **Volcanic soils**
- **Windy, moderately warm climate**











Csopak



Csopak

- **North of lake Balaton**
- **Influence from the Lake**
- **Varied soil types – volcanic, loess, limestone, red and grey sandstone, dolomite, marl**
- **Traditionally known for Olaszrizling**
- **Both reds and whites grown here**
- **Some of the best wines are made from Furmint**







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DISTRICTUS • CODEX



Csopaki Kódex
oltalma alatt álló szőlőterület

CSOPAK - SZITAHEGY

www.csopaki.hu



ST. DONAT WINERY



- **Founded in 2001, now high reputation winery in Csopak region**
- **only 28 acres, 2500 cases of wine / year**
- **very low treatment in the vineyards, low sulphur level in the wines**

ST. DONAT MÁRGA FURMINT 2013



- **Region: Csopak**
- **Winemaking: stainless + neutral barrel, native yeast**
- **Sugar: 0.8 g/L**
- **Acidity: 6.9 g/L**
- **Alcohol: 12.5% abv**



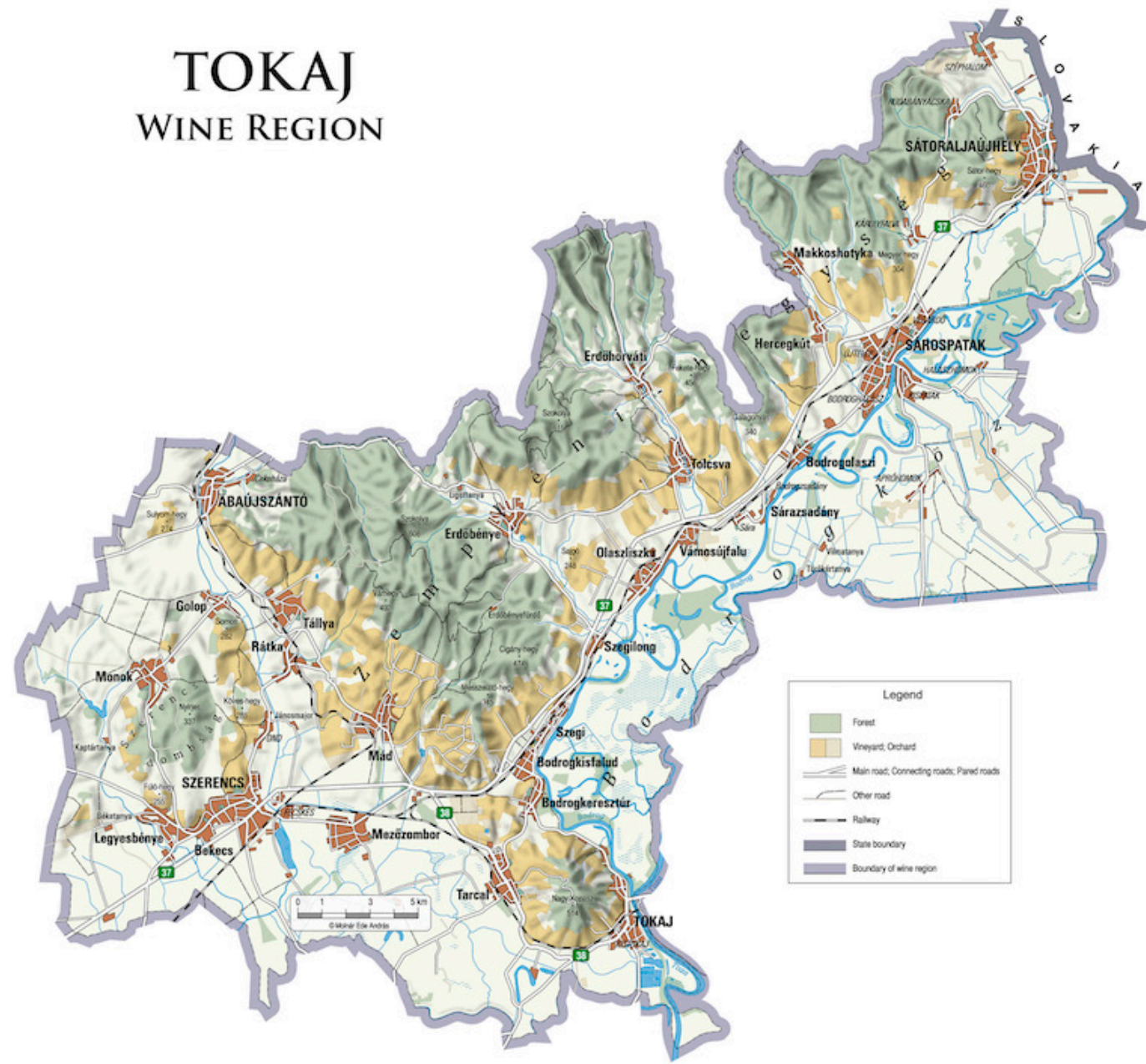


Tokaj



TOKAJ

WINE REGION



Tokaj

- **Hungary's most famous wine region**
- **Lies in the foothills of the Zemplén Mountains**
- **Long warm autumns and mists that come in from the River Bodrog, creating perfect conditions for noble rot.**
- **Volcanic soils in the Mád-Basin with quartzite, rhyolite, tuff, intense post-volcanic activities with geysers**
- **Sandy loess soils – low lime content around Tokaj-Hill, 10-20 feet depth, with volcanic bedrock**
- **Clay, sandy clay on the riverbank of Bodrog**
- **Grapes include Furmint, Hárslevelű, Muscat Blanc à Petits Grains, Kövérszőlő or Zéta**









BARTA WINERY



- **Founded in 2003, replanting the Old King vineyard. First vintage 2007.**
- **Highest elevation vineyard (1000 Feet) in the region, with very steep slopes**
- **Volcanic soil, with intense post-volcanic geyser activity**

BARTA OLD KING FURMINT 2015



- **Region: Tokaj, Mád**
- **Winemaking: Single vineyard, volcanic soil, steep, no topsoil – native yeast, neutral barrel fermented and aged 8-9 months.**
- **Sugar: 7.7 g/L**
- **TA: 6.8 g/L**
- **Alcohol: 13.4% abv**

RÁKÓCZI
UTCA 83

MÜEMLÉK
RÁKÓCZI-
ASPREMONT-
KASTÉLY
17. SZÁZADI
ELŐZMÉNYEK
UTÁN A 18. SZÁZAD
FOLYAMÁN,
BAROKK STÍLUSBAN
ÉPÜLT.


barta
pince







ERZSÉBET CELLAR



- **Founded in 2006**
- **Their cellar was used in the 18th century by a Russian trade house, who selected wines for Czarina Elisabeth (Erzsébet)**
- **Vineyards in Mád, Tarcas, Tokaj, all together 23 acres**

ERZSÉBET CELLAR ZAFIR FURMINT 2012




- **Region: Tokaj, Tarcsl**
- **Winemaking: blend of Furmint and Hárslevelű**
- **Neutral barrel fermented and aged, native yeast**
- **Sugar: 2.1 g/L**
- **Acidity: 6.4 g/L**
- **Alcohol: 13.5% abv**







A row of dark wine bottles is displayed on a wooden shelf in a dimly lit cellar. The bottles are dark and appear to be made of glass or ceramic. A small, light-colored label is placed on the shelf in front of the bottles. The label has the text "Aszú 1994 5 puttonyos" written on it. The background is dark, and the lighting is focused on the bottles and the label.

Aszú 1994 5 puttonyos



BÉRES WINERY



- **Founded in 2002**
- **First vintage 2003**
- **Historical vineyards: Lőcse, Omlás, Diókút**
- **111 acres**
- **Full range production from stainless steel style to aszú**

BÉRES LÖCSE 2011



- **Region: Tokaj, Erdőbénye**
- **Winemaking: Single vineyard, cooler site.**
- **Barrel fermented and aged (some new), malolactic fermentation.**
- **Sugar: 3.5 g/L**
- **Acidity: 5.7 g/L**
- **Alcohol: 15% abv**

BÉRES SZAMORODNI 2015



- **Region: Tokaj, Erdőbénye**
- **Winemaking: Single vineyard, cooler site.**
- **69.5% Furmint, 30.5% Kövérszőlő**
- **Stainless steel ferment, aged 13-mo in oak.**
- **Sugar: 77 g/L**
- **Acidity: 6.7 g/L**
- **Alcohol: 12.63% abv**

BÉRES TOKAJI ASZU 2008



- **Region: Tokaj, Erdőbénye**
- **Winemaking: Single vineyard, cooler site.**
- **Fermented in neutral oak, no temperature control**
- **Native yeast, 6-mo fermentation. Aged 2.5 years.**
- **Sugar: 138.1 g/L**
- **Acidity: 7.6 g/L**
- **Alcohol: 10.05% abv**











Thanks to:



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