



HUNGARIAN  
WINE SUMMIT



# HUNGARIAN WINE SUMMIT

Presentation

 WINES OF HUNGARY



## HUNGARIAN WINE SUMMIT

Rebel Yell – Young Winemakers with a  
Revolutionary Approach

Fanni Piskor & Zoltán Heimann



Fanni  
Piskor

[piskorfanni@gmail.com](mailto:piskorfanni@gmail.com)

+36 20 5858253

[www.borozzfannival.hu](http://www.borozzfannival.hu)



Zoltan  
Heimann

[z@heimann.hu](mailto:z@heimann.hu)

+36 20 914 1066

IG: @heimann.fiai

- Most planted grape varieties



### WHITE GRAPES

Cserszegi Fűszeres (3 700ha)

- **Furmint (3 462 ha)**

Olaszrizling (3 115 ha)

Irsai Olivér (2 614 ha)

Chardonnay (2 142 ha)

Szürkebarát (1 808 ha)

**Hárslevelű (1 380ha)**

**Zöld veltelíni (1 350 ha)**

Muller Thurgau (1 090 ha)

Rajnai Rizling (1 088 ha)

Ottonel Muskotály (1 101 ha)

### RED GRAPES

**Kékfrankos (7 153 ha)**

Cabernet S. (2 118ha)

Merlot (2 152 ha)

Cabernet F. (1 423 ha)

Zweigelt (1 208 ha)

**Pinot noir (1 141 ha)**

Portugieser (709 ha)

Blauburger (443 ha)

Syrah (361 ha)

Kadarka (243 ha)



- Additional local varieties



## WHITE GRAPES

- Círfandli
- Ezerjő
- Juhfark
- **Kabar**
- Kéknyelű
- Királyleányka
- Kövérszőlő
- Kövidinka
- Leányka

## RED GRAPES

- Csókaszőlő
  - Néró
  - Turán
- Fekete Járdovány

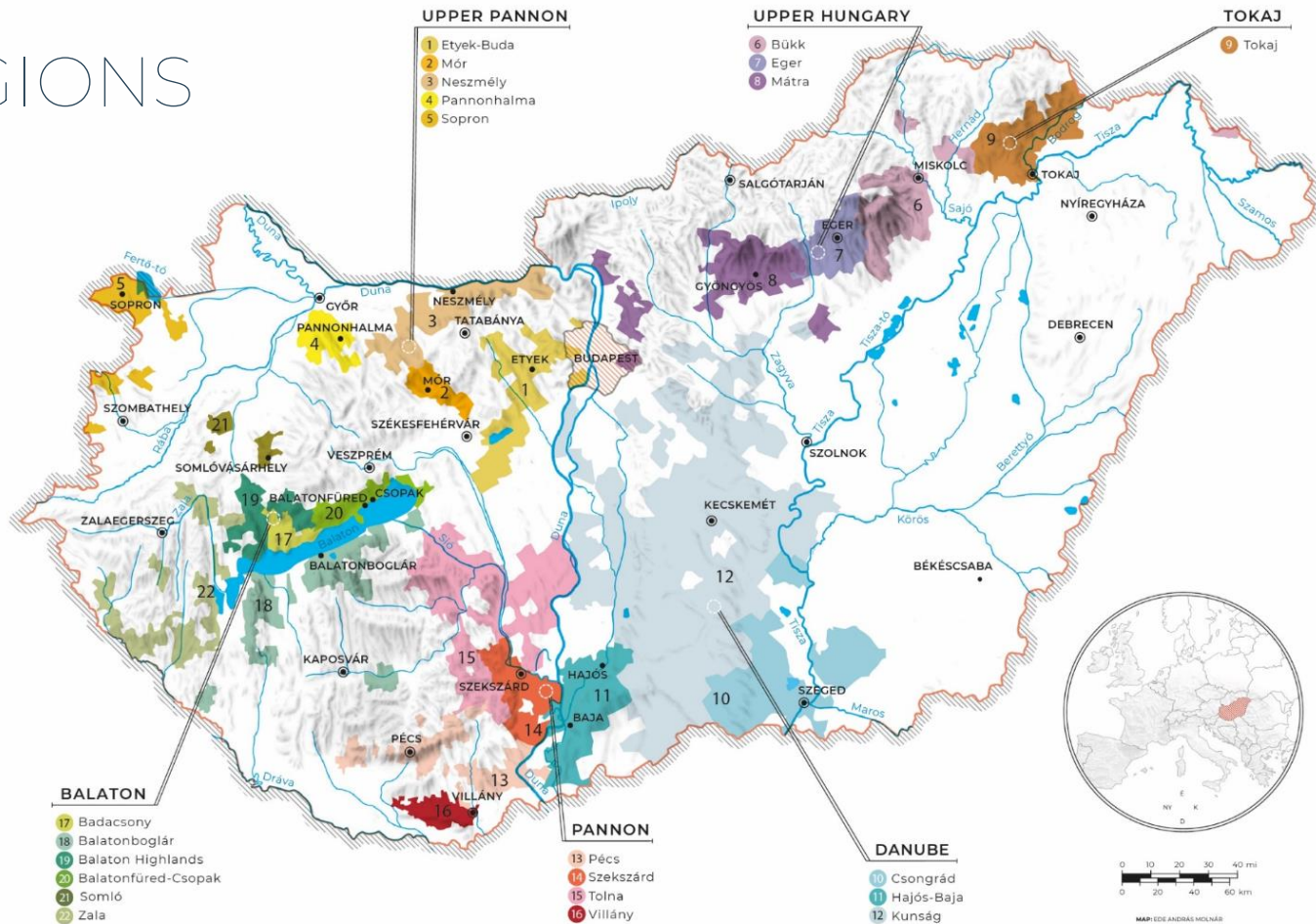


# Rebel's Wines

1. **Steigler**, Bio Zöltveltelíni 2023
2. **Szóló**, Föld 2020 (Furmint & Hárslevelű)
3. **Gallay**, Kabar 2022
4. **Bencze**, Atlas Pinot noir 2021
5. **Homola**, Kékfrankos Tihany 2019
6. **Heimann & Fiai**, Szívem Kékfrankos 2020



# WINE REGIONS

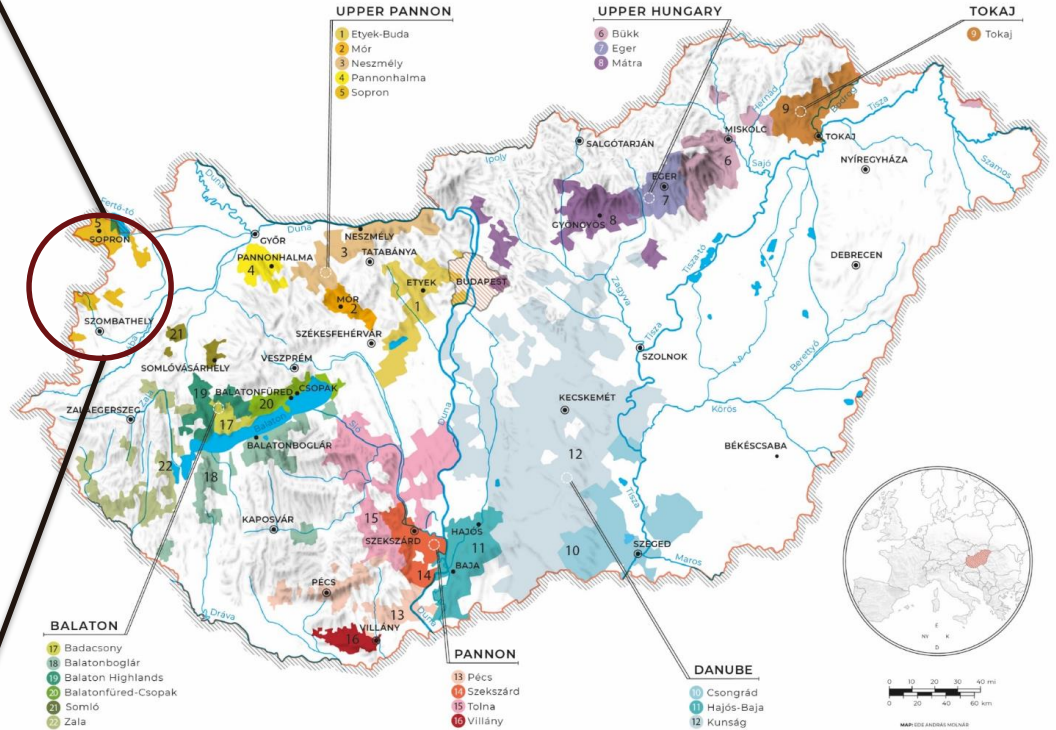
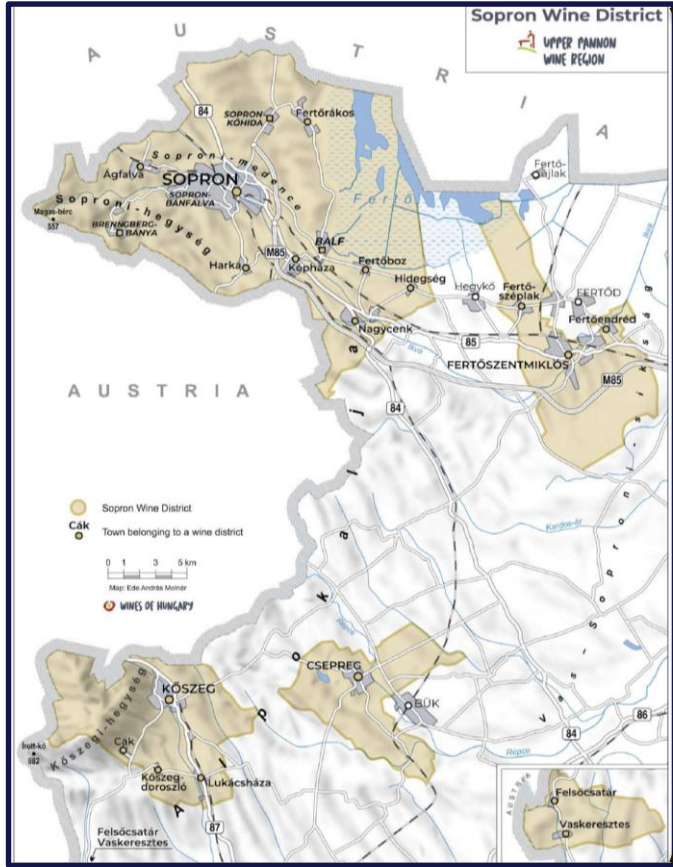


# Sopron

UPPER PANNON  
WINE REGION







- Sopron wine district



- Production area: 1334 hectares.
- Plantations are located on the foothills of the Sopron and Kőszeg hills at altitudes between 150 and 400 metres above sea level.
- Long historical tradition. 1230: vineyards of Sopron Castle County mentioned in a deed of gift.
- The climate is moderate continental, cool and rainy.  
Winters are mild, but summers are cooler and extremely wet.
- Soil: loess, limestone, loam, brown forest soil, sandy soil.
- Typical grape varieties:  
Kékfrankos, Zweigelt, Cabernet sauvignon, Syrah, Merlot, Pinot noir, Zöldveltelini, Chardonnay, Zenit

# • Zöltseltelini

- 1350 ha in Hungary
- Most important in Etyek-Buda, Balatonboglár and Sopron districts
- Best come from loess soils
- Dry wines, sparkling wine base, oak aged



# STEIGLER WINERY

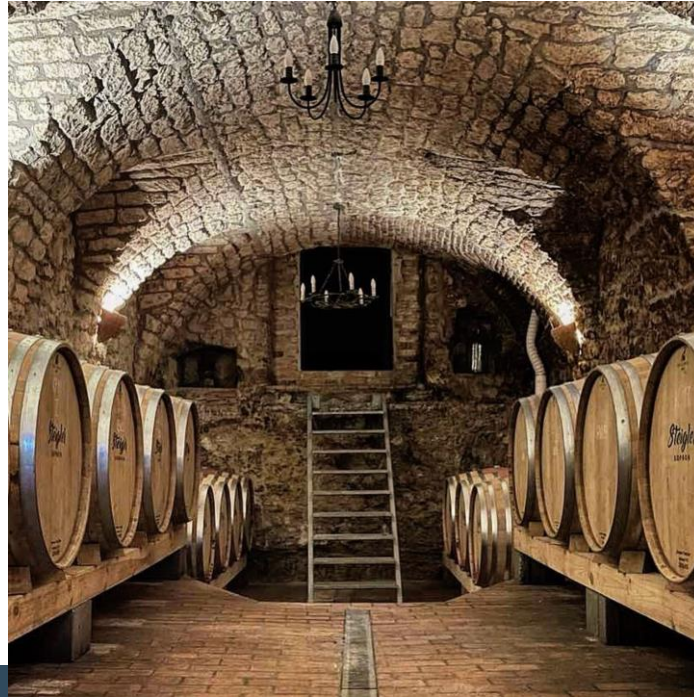
**Owner:** Bálint Lőrinczy  
**Year of foundation:** 2016  
**Area under vine:** 21 ha

**Main varieties:**

- Kékfrankos
- Zöldvelteli
- Furmint



# STEIGLER WINERY



Instagram: @steiglerwines

# STEIGLER BIO ZÖLTVELTELÍNI 2023

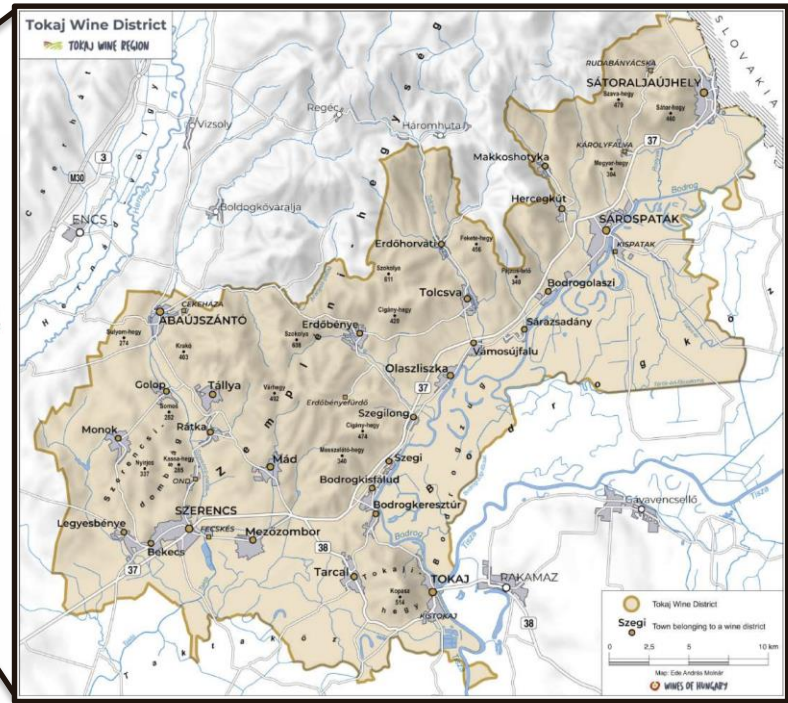
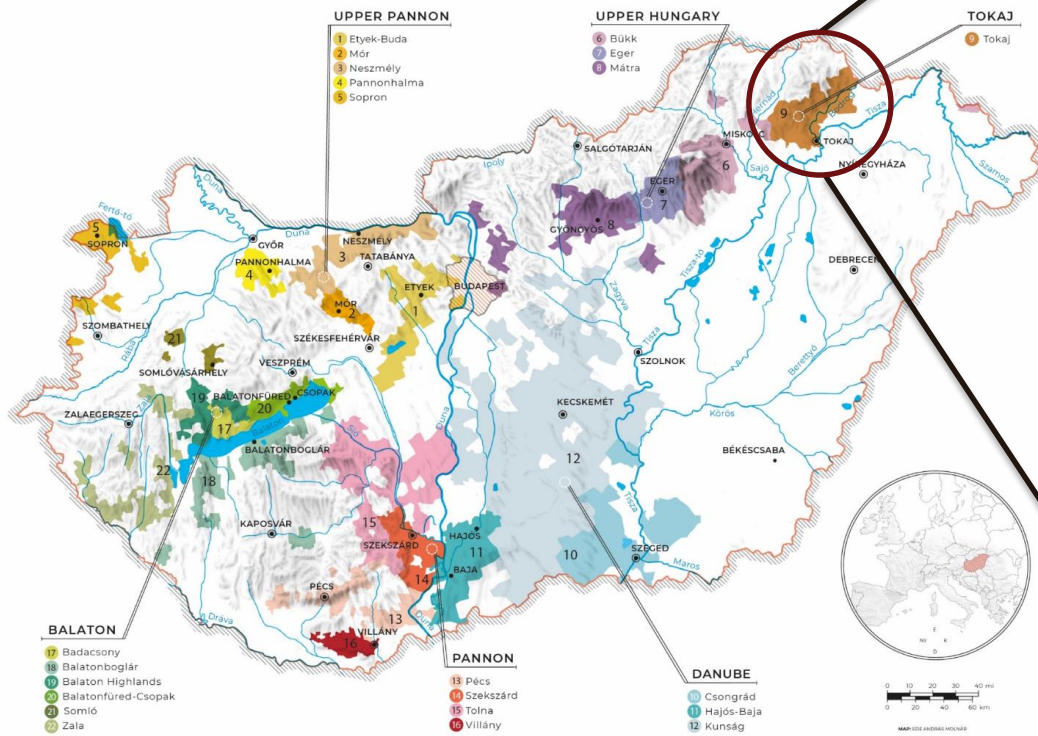
Viticulture:	10-year-old vines on mica schist, Sopron organic farming, 8t/ha, harvest 15 Sept
Enology:	Stainless steel tank fermentation on fine lees for 3 months bottled in January 2024
Number of bottles produced:	6 500 bottles
Alcohol:	13 %
Total acidity:	5,8 g/l
Residual sugar:	1 g/l



# Tokaj

TOKAJ WINE REGION







- Tokaj wine district



- Production area: 5143 hectares.
- In the north-eastern part of Hungary, in the triangle bounded by Sátor Hill in Sátoraljaúhely, Sátor Hill in Abaújszántó and Kopasz Hill in Tokaj.
- Viticulture in Tokaj was first mentioned 400 years ago.
- Thanks to its continental climate, the fragmentation of its growing areas and the presence of the water surfaces of the Tisza and Bodrog rivers, the region boasts areas with well-separated microclimates.
- Soil: rhyolite, rhyodacite, zeolite, andesite and basalt.
- Typical grape varieties: Furmint, Hárslevelű, Sárgamuskotály, Zéta, Kövérszőlő, Kabar.

# Furmint



- 3950 ha in Hungary
- Most important in Tokaj, Nagy-Somló and northern Balaton districts
- Best come from vulcanis soils
- Dry wines, sweet wines
- oak aged, late harvest, sparkling wine base,



# Hárslevelű

- 1380 ha in Hungary
- Most important in Tokaj, Eger and Villány districts
- Best come from vulcanic soils
- Dry wines, Oak aged, Aszú base sweet wines, late harvest,



# • SZÓLÓ BIODYNAMIC WINERY



**Owner:** Tímea Éless, Tamás Éless

**Year of foundation:** 2013

**Area under vine:** 12 ha

**Main varieties:**

- Furmint
- Hárslevelű
- Sárgamuskotály
- Kabar



- SZÓLÓ BIODYNAMIC WINERY



Instagram: @szolowine

# SZÓLÓ BIODYNAMIC WINERY FÖLD 2020

Viticulture:

Tokaj



Enology:

Spontaneous fermentation, 50% in steel tank,  
50% in 675l egg-shaped amphorae.

Aged on lees for 9 months.

No additives, unfiltered, unclarified, no added sulphur

Number of bottles  
produced:

3 100 bottles

Alcohol:

13,5 %

Total acidity:

6 g/l

Residual sugar:

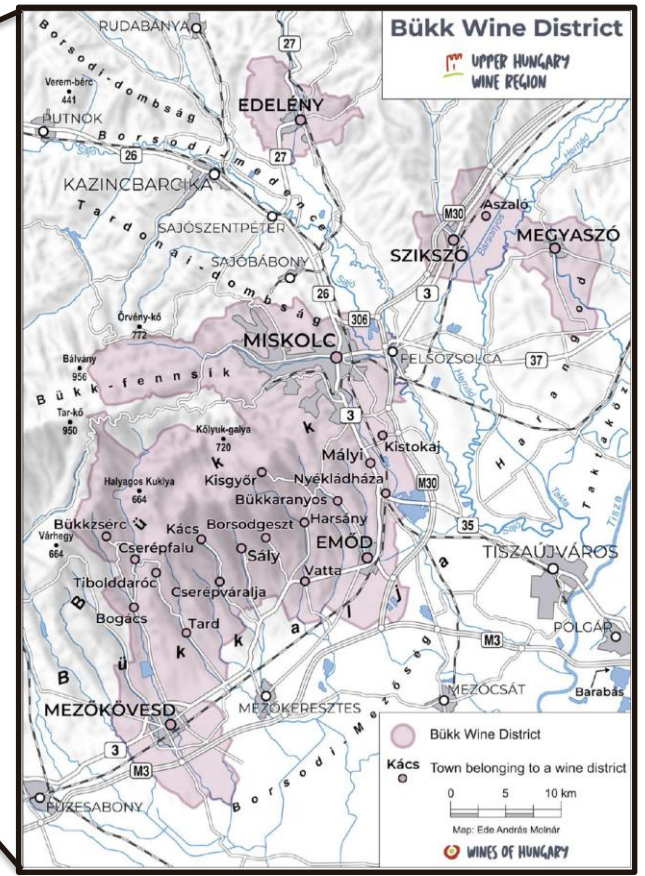
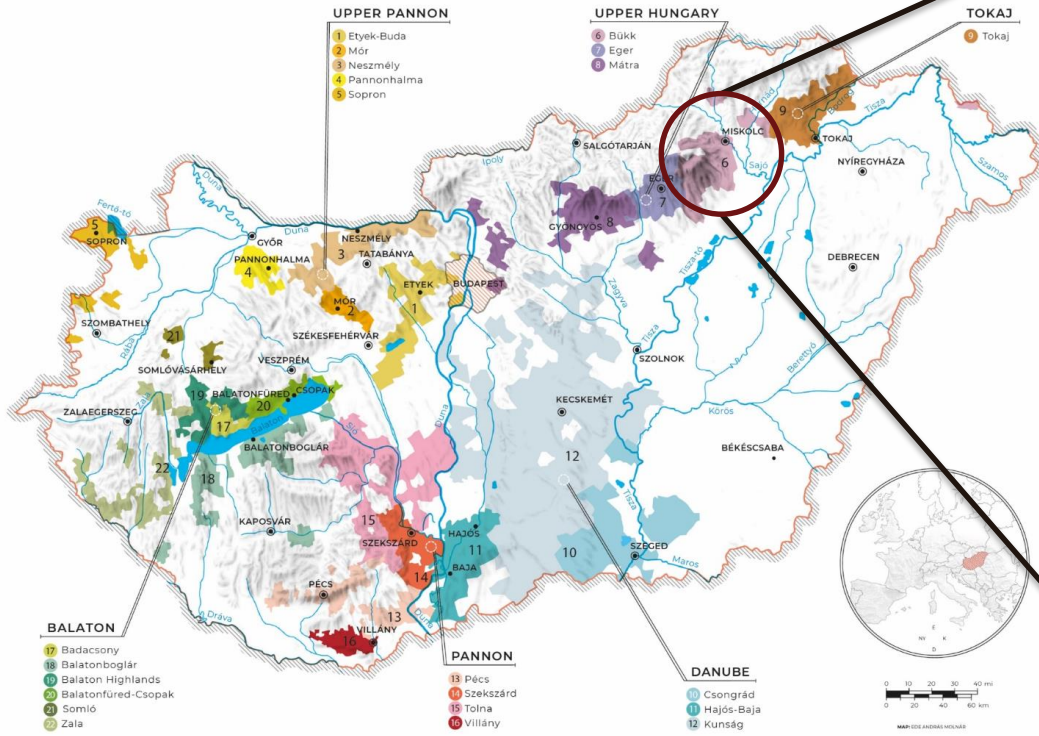
1,5 g/l



# Bükk

UPPER HUNGARY  
WINE REGION









- Bükki wine district

- Production area: 740 hectares.
- At the southern foot of the Bükk Mountains, between Eger and Miskolc.  
90% of the vineyards are located at an altitude of 160–350 metres.
- Viticulture in Bükkalja was first mentioned in a charter published in 1313.
- The Bükk Range protects it from the cold north winds,  
creating a favourable microclimate on the southern and southwestern slopes.
- Soil: rhyolite tuff, sand, lignite, loess, black lime soil, brown forest earth, clayey forest soil.
- Typical grape varieties: Chardonnay, Cserszegi fűszeres, Hárslevelű, Királyleányka, Leányka, Olaszrizling, Muscat Ottonel, Pinot blanc, Riesling, Zenit, Zengő, Blauburger, Cabernet sauvignon, Kékfrankos, Medina, Zweigelt.

# Kabar

- Hungarian variety
- 35 ha in Hungary
- Most important in Tokaj and Zala districts.
- Best come from volcanic soils
- Dry wines
- Also sweet, late harvest, and Aszú versions are made



# GALLAY WINERY

**Owner:** Roland Borbély  
**Year of foundation:** 2012  
**Area under vine:** 10 ha

**Main varieties:**

- Zenit
- Kabar
- Cserszegi Fűszeres



GALLAY WINERY



Instagram: @gallaywines

# GALLAY ORGANIC KABAR 2022

Viticulture:	Bükk organic, hand harvested grapes
Enology:	spontaneous fermentation aged for 10 months on fine lees in tank without racking
Number of bottles produced:	2 000 bottles
Alcohol:	14 %
Total acidity:	6,5 g/l
Residual sugar:	9 g/l

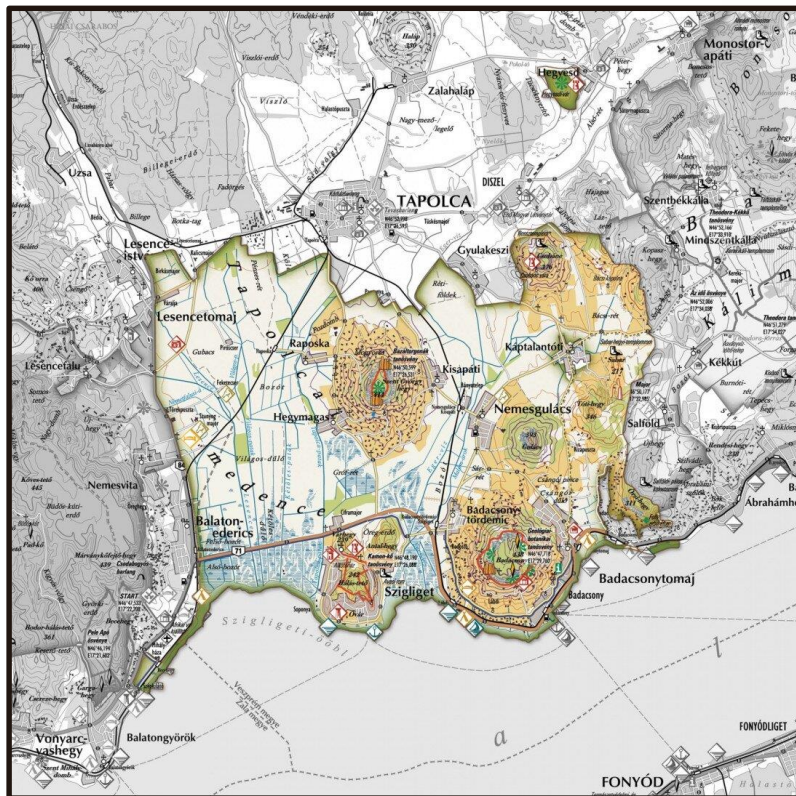


# Badacsony

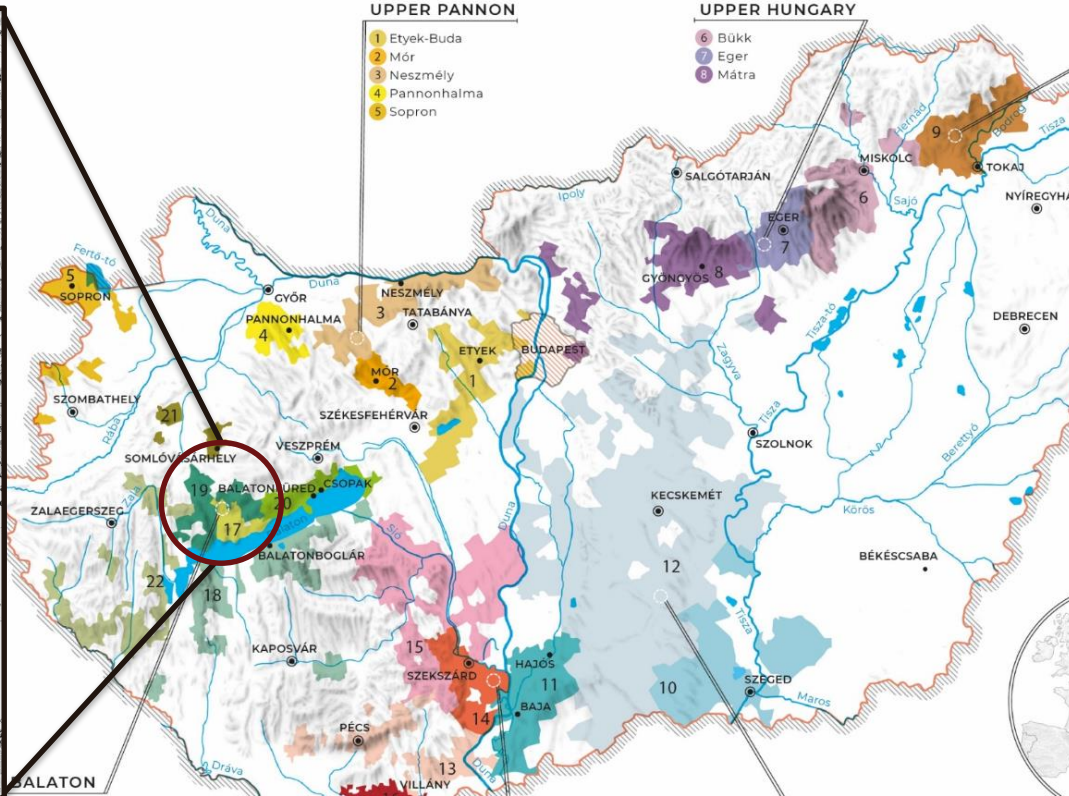
## BALATON WINE REGION

- 1 142 ha
- volcanic witness hills with basalt: **Badacsony**, Csobánc, **St György-hegy**, Gulács
- olaszrizling, kéknyelű, rózsakő





- 17 Badacsony
- 18 Balatonboglár
- 19 Balaton Highlands
- 20 Balatonfüred-Csopak
- 21 Somló
- 22 Zala



**UPPER PANNON**

- 1 Etyek-Buda
- 2 Mór
- 3 Neszmély
- 4 Pannónhalma
- 5 Sopron

**UPPER HUNGARY**

- 6 Bükk
- 7 Eger
- 8 Mátra

**PANNON**

- 13 Pécs
- 14 Szekszárd
- 15 Tolna
- 16 Villány

**DANUBE**

- 10 Csongrád
- 11 Hajós-Baja
- 12 Kunság

# BENCZE BIODYNAMIC WINERY



**István Bencze**

Instagram: @benczebirtok



# LEES BROTHERS



# BENCZE BIODYNAMIC WINERY



# BENCZE ATLAS PINOT NOIR 2021

Viticulture: Badacsony hill, Northern Balaton  
from high-altitude, more rocky parts  
biodynamic cultivation



Enology: 10d of semi-carbonic maceration, spont. ferm.  
aged 1y in 2500 liter cask,  
zero sulphur, unfinned, unfiltered

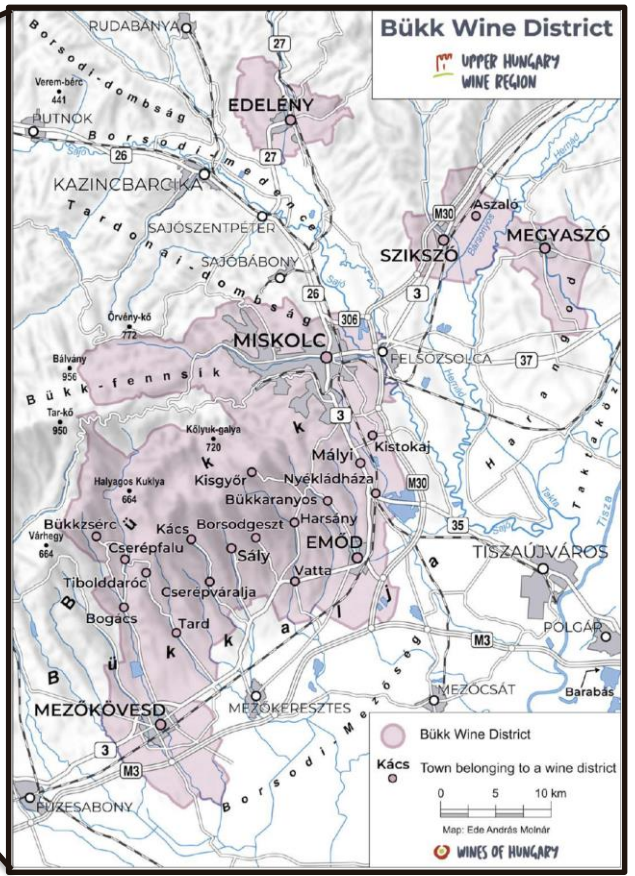
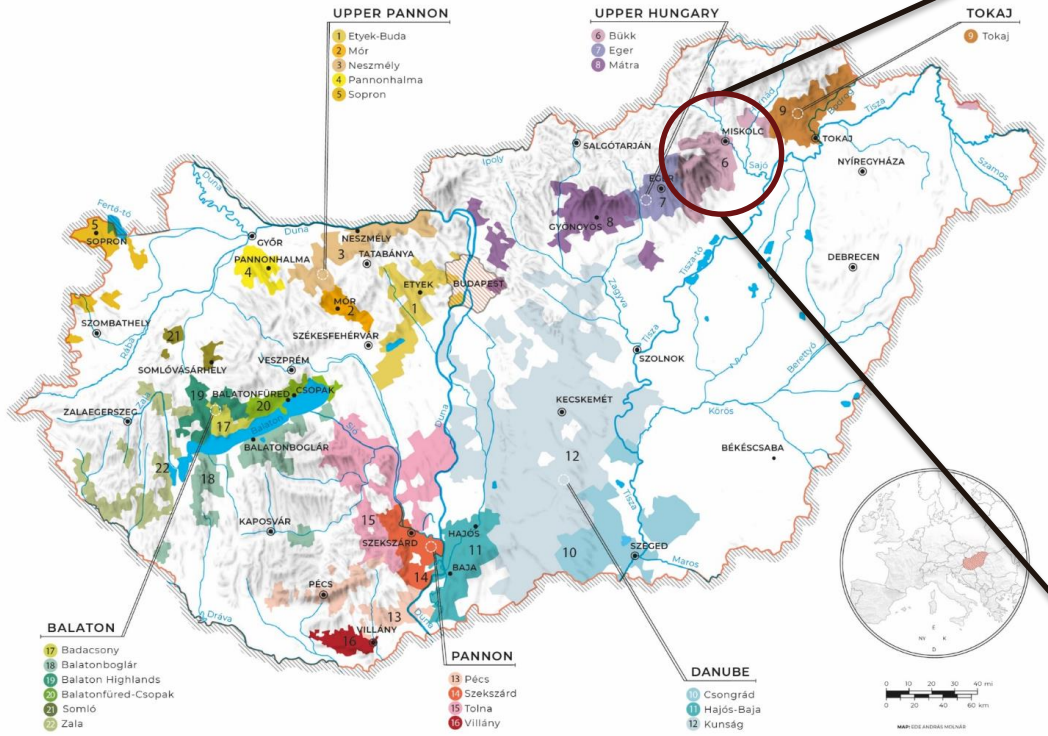
Number of bottles  
produced: 3 100 bottles

Alcohol: 11%

Total acidity: 6,3 g/l

Residual sugar: 0,7 g/l





- KÉKFRANKOS
- **No 1.**  
**Central European red variety**
- 7800 ha in Hungary
- reflecting terroir differences
- savory berries, low pH and Alc,  
sourcherry, plum, marzipan,  
white pepper



HOMOLA



**Szabolcs Homola**  
owner

**Attila Homonna**  
winemaker

Instagram: @homolapinceszet and @attila\_homonna

# HOMOLA TIHANY KÉKFRANKOS 2019

Viticulture: 30y old vines, Tihany peninsula  
volcanic basalt

Enology: open-vat spontaneous ferm,  
24m in a large traditional barrel

Number of bottles  
produced: 700 bottles

Alcohol: 12,5%

Total acidity: 6,5 g/l

Residual sugar: 1,3 g/l

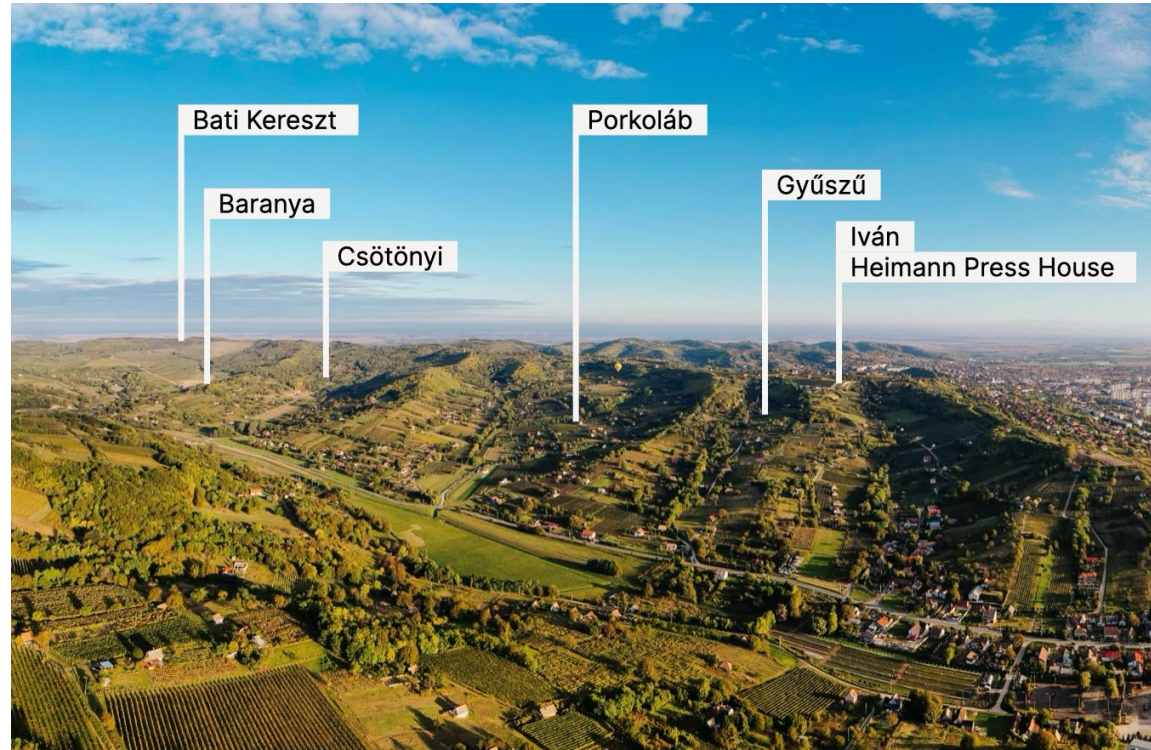
Price: 18€



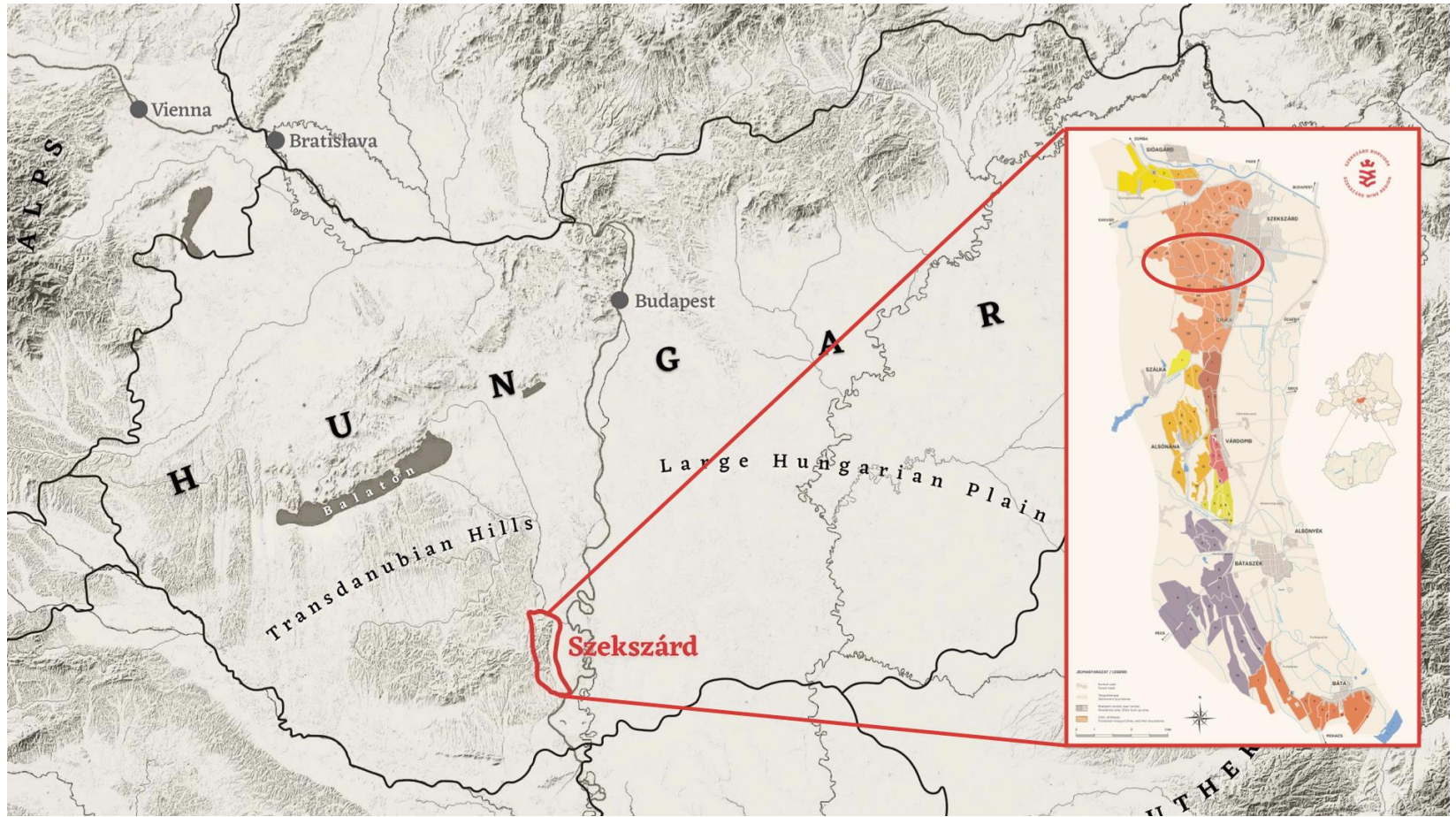
# Szekszárd

## PANNONIA WINE REGION

- 2 300 ha
- first slopes of the Pannonian Hills & climatic influence of the Plain
- loess soils with smooth tannins
- Szekszárd Bikavér, Kadarka and Kékfrankos





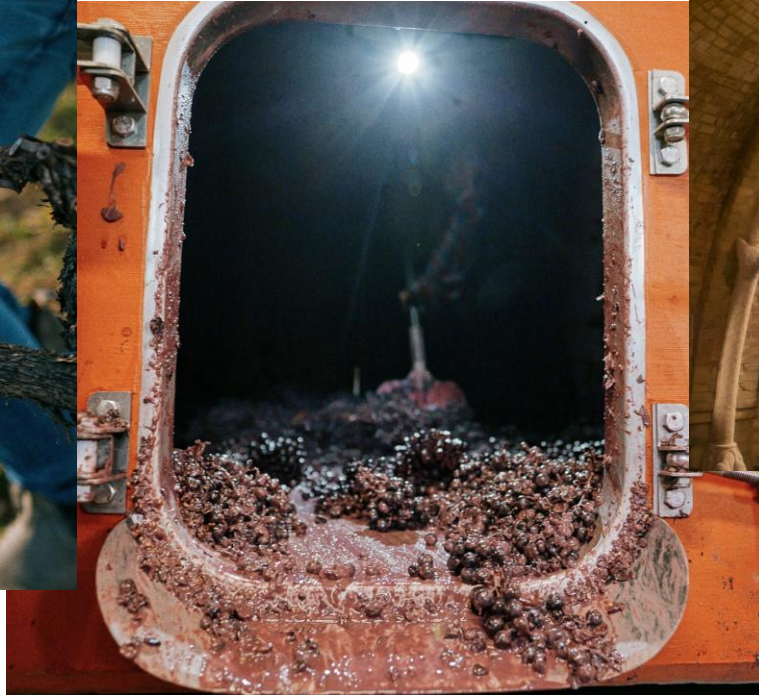


# HEIMANN & FIAI



Instagram: @heimann.fiai

# HEIMANN & FIAI



Instagram: @heimann.fiai

# HEIMANN & FIAI SZÍVEM KÉKFRANKOS 2020

Viticulture:	50 year-old vines Baranya-valley, Szekszárd pure loess soil, with calcareous formations in organic conversion, manual harvest
Enology:	spont. ferm. with 30% whole bunches aged 1y in 1000 liter traditional barrels, total sulphur 50ppm, not fined
Number of bottles produced:	1 630 bottles
Alcohol:	13,5%
Total acidity:	6,0 g/l
Residual sugar:	2,2 g/l



# THANKS!

Does anyone have any questions?



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