



HUNGARIAN
WINE SUMMIT

SPARKLING STARS – TRADITIONAL METHOD SPARKLING WINES ON THE RISE

Presented by

Péter Tűő
Sebastian Giraldo Makovej



Presented by





Péter Tüű

Two-time Hungarian Sommelier Champion (2017, 2019)

Champagne Master-Level Certificate
with Highest Honors (Wine Scholar Guild)



Certified Sommelier (Court of Master Sommeliers)

Executive Sommelier at Michelin-recommended Laurel
Budapest restaurant

Wine List of the Year 2019 (Dining Guide)

Consultant and lecturer on Sparkling Wines
(WSET 2 and 3)



Sebastian Giraldo Makovej

Four-time Sommelier Champion

Hungarian Sommelier of the Year 2022 & 2023

Hungarian Sommelier Champion 2022

Polish Sommelier Champion 2023



2nd place at Balkan Sommelier Challenge 2022

Hungarian candidate for ASI's Best Sommelier of the World 2023

Hungarian candidate for ASI's Best Sommelier of Europe 2024

Advanced Sommelier, CMS

Sauska Winery's Brand Ambassador



Context

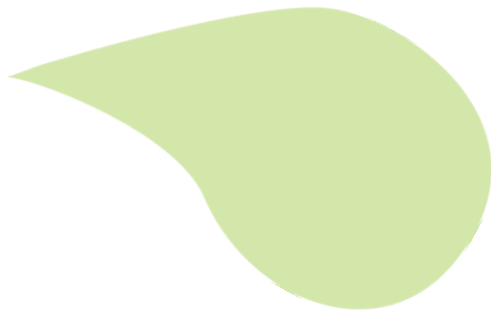
József Törley as pioneer (1882)

Even though it has been made for 100+ years it has become a „trendy” style just recently.

Etyek-Buda and **Budafok** (Budapest's 22nd district) as the hub of production, even for base wines made in other regions!

Different varieties are used all around the country.

Olaszrizling,
Furmint,
Hárslevelű,
Rajnai Rizling,
Pinot Blanc,
Pinot Noir,
Chardonnay,
Generosa ...



Context

Etyek pezsgő OEM/PDO category creation:

- minimum lees ageing of 24 months;
- Chardonnay and the three Pinots (Noir, Blanc, Gris).
- From 2020 vintage.
- Smaller area of 800 ha within Etyek-Buda OEM/PDO
- From July 2024 on the market

Sparkling categories in Hungary:

Habzóbor

Lightly sparkling with added SO₂

Gyöngyöző

Equivalent of Frizzante. Usually screw-cap

Pezsgő

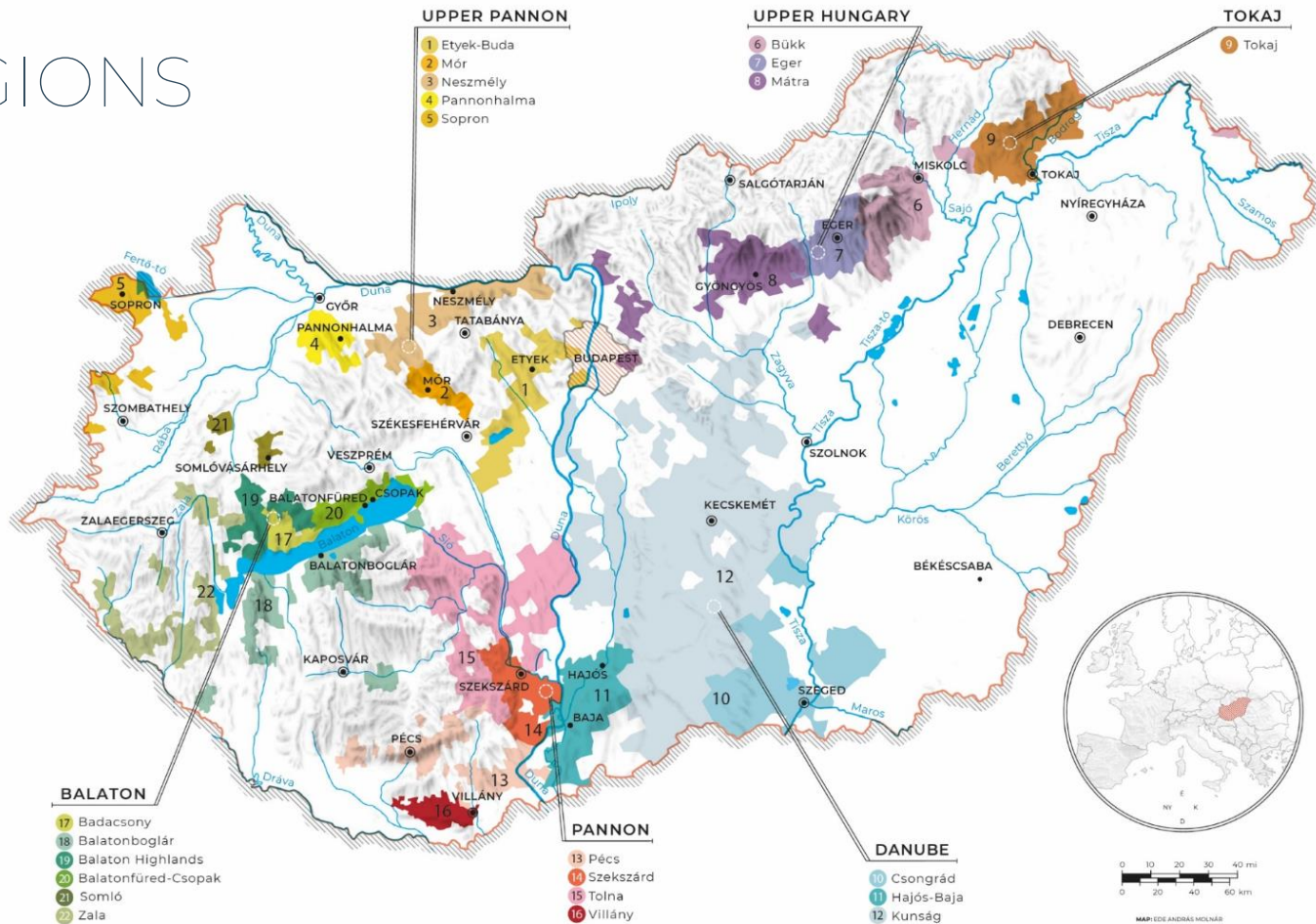
Could be tank or traditional method





WINE REGIONS

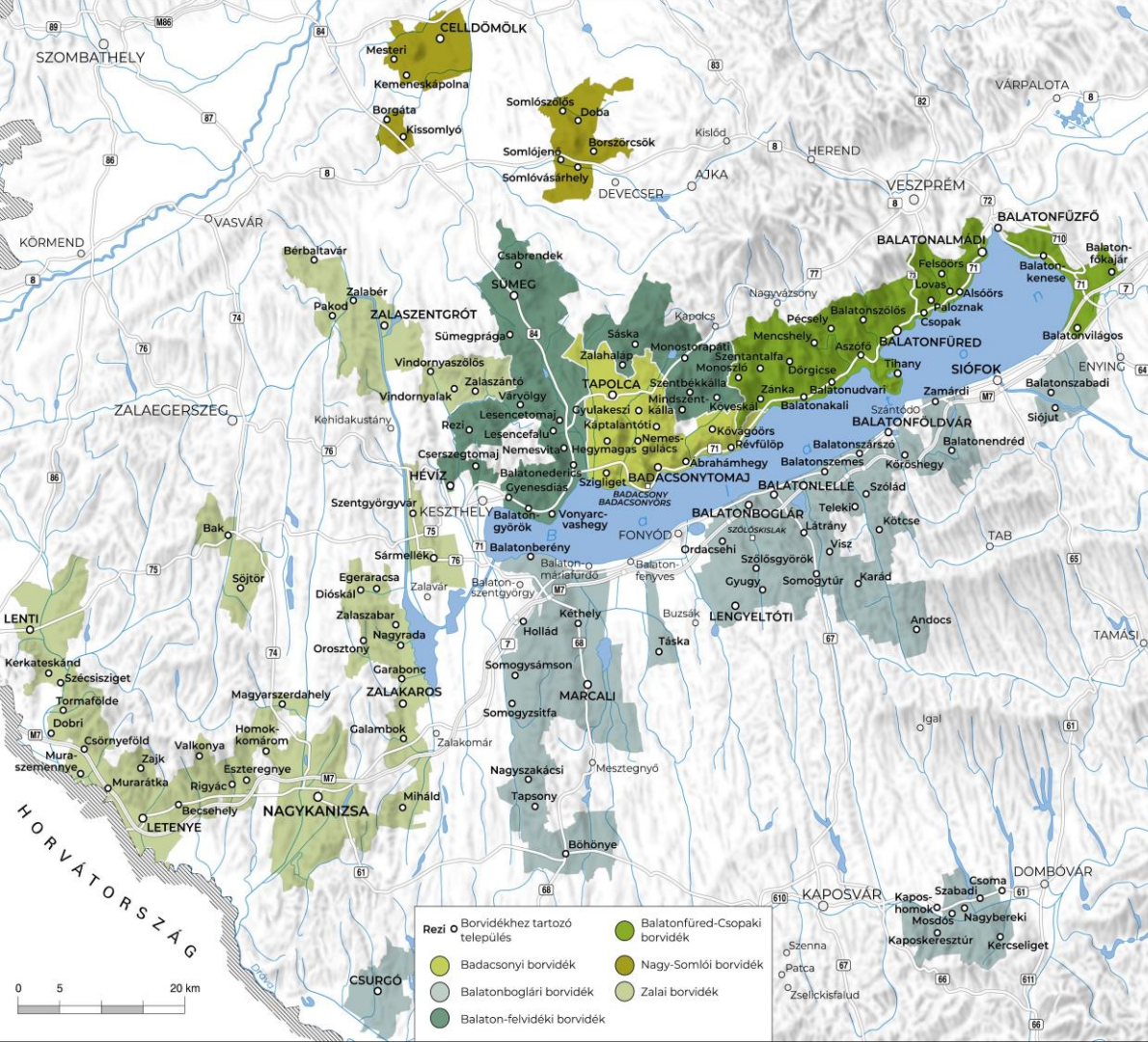
WINE REGIONS



BALATON WINE REGION

Wine Districts:

Badacsony
 Balatonboglár
 Balatonfüred-Csopak
 Balaton Highlands
 Somló
 Zala



 Borvidékhez tartozó település	 Balatonfüred-Csopaki borvidék
 Badacsonyi borvidék	 Nagy-Somló borvidék
 Balatonboglári borvidék	 Zalai borvidék
 Balaton-felvidéki borvidék	



BALATONBOGLÁR

Growing area: 3 420 HA

- The predominant soil type is loess with a high lime content.
- In addition to still wines, a wide range of sparkling wines are produced in this area.
- Recommendation of the Hungarian AIWS wine experts to discover: blended red wines

Did you know... that the water surface of Lake Balaton multiplies the reflection of the sunlight and thus creates a Mediterranean effect favourably influencing the microclimate of the wine region?



Globe Observatory in Balatonboglár

Garamvári, Blanc Fleur NV

Balatonboglár

1966 – Vencel Garamvári: Engineer of Viticulture and Oenology

1990 – Foundation of the Winery by Mr. and Ms. Garamvári

1996 – Start of the production of „méthode traditionnelle” sparkling wines in the historical Budafok district of Budapest

1999 – The first Garamvári bubbles on the market

2019 – 3 generations of the family working at the winery (total annual prod. of 120,000 bottles of sparkling wines and 600,000 bottles of still wines)

Area under vines at the winery: 85 ha

Soil composition: loess with lime and chalk

The wine:

100% Pinot Blanc

Dryness level: Extra dry (14 g/l sugar)

Acidity: 8.35 g/l

Bottles produced: 9,000

Primary fermentation in stainless steel tanks, secondary fermentation in bottle. Aging on the lees for 24 months.



Légli, Brut Méthode Traditionnelle 2021

Balatonboglár

Since 1989 by Otto Légli with 0.5 ha of land

Now 33 ha of vineyards

*Olaszrizling, Rajnai Rizling, Chardonnay, Sauvignon Blanc,
Furmint, Pinot Noir, Zenit, Merlot.*

Mostly white wines are produced. Also some Rosé Pinot Noir.

The wine:

41.71% Rajnai Rizling, 29.18% Furmint,
16.84% Chardonnay, 12.27% Zenit

6-24 months on the lees. Second fermentation done in-house.

Disgorges small quantities at a time.

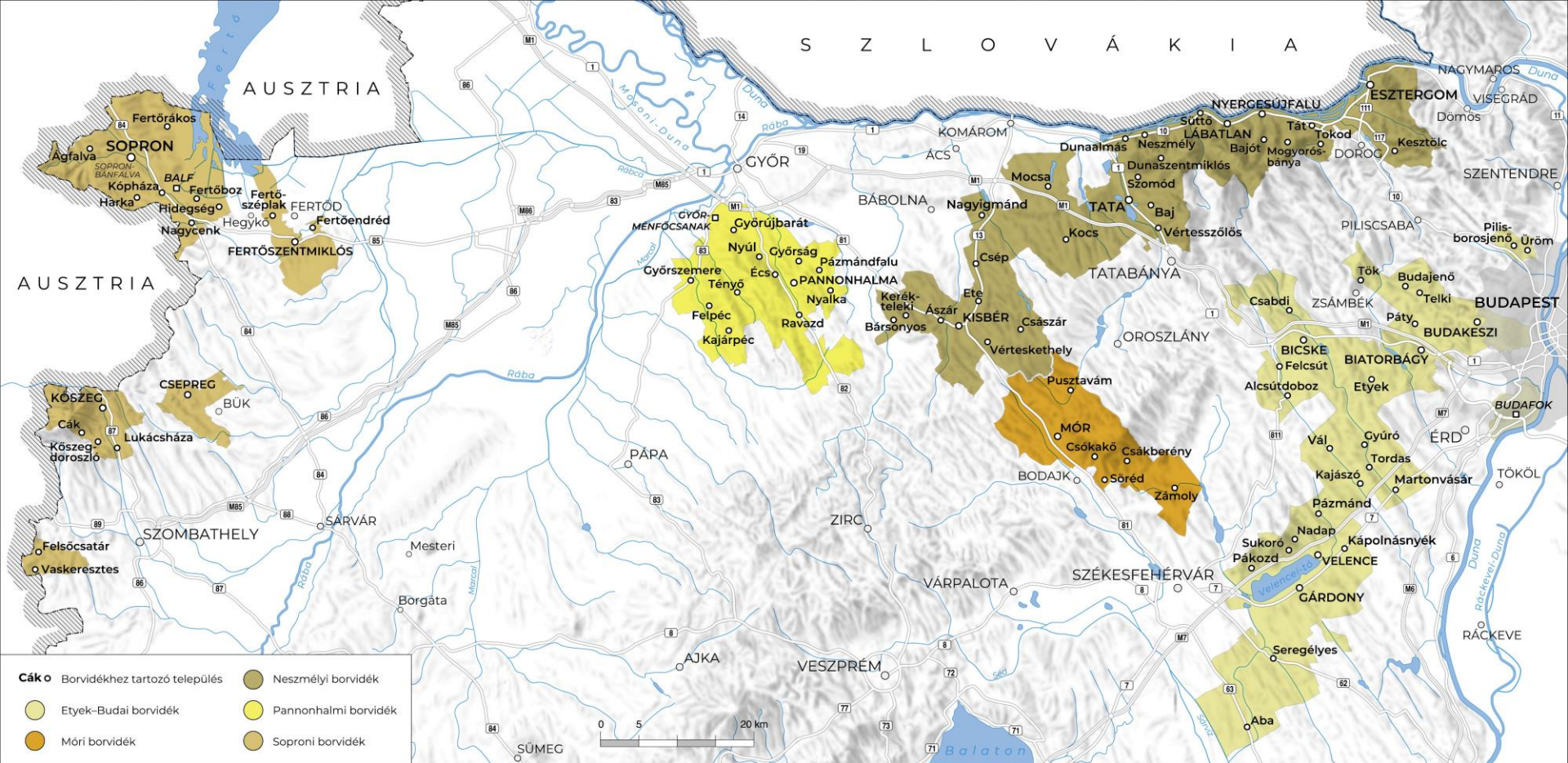
Disgorged: January 2024

Dosage: 6 g

Total acidity: 7.99 gr/l

Bottles produced: 8,600





UPPER PANNON
WINE REGION

Etyek-Buda, Neszemly, Mór, Pannónhalmi, Sopron

ETYEK-BUDA

Growing area: 1 650 HA

- The soil consists predominantly of loess and limestone with dolomite and granite.
- Mainly white wines are produced in this district, where the conditions are also ideal for sparkling wines and elegant reds from Pinot Noir.
- Recommendation of the Hungarian AIWS wine experts to discover: traditional method sparkling wines

Did you know... that Budafok, a district of the capital was given the title „International city of wine and sparkling wine” in 1887?



Cellar rows of Etyek: only 30 minutes from Budapest

Törley, Chardonnay Brut Nature NV

Etyek-Buda

Founded in 1882 by József Törley after spending years in Reims, Champagne
Around Etyek he found suitable vineyards with similar soil and climatic features to those of Champagne

Right spot for a processing plant in Budafok, with ideal limestone cellars with constant temperatures

Experts and plant manager also from France

2 million bottles produced in the years before WW1

30 million bottles in the 1980's, mostly for the communist markets

10-12 million bottles nowadays (Hungarian market share 35%)

The wine:

100% Chardonnay

Sugar content: ~ 3.8 g/l

Acidity: 7 g/l

Hay yellow colour. On the nose apples and pears are supplemented by delicate propolis and biscuity notes typical of the ageing process. The palate is dominated by the direct and vivid acidity accompanied by citrus flavours (lime, lemon, grapefruit). Energetic, elegant and persistent.



Etyeki Kúria, Methode Traditionnelle

Etyek-Buda

Since 1996. 45 hectares

Holdings in **two regions** of Hungary: Etyek and Sopron

Sustainability: *solar power, lighter bottles, biodiversity, no animal-origin products*

Several types of sparklings: *added CO2, Asti-method Sauvignon Blanc, Charmat and Traditional method.*

The wine:

Their first ever traditional method wine produced for their 25th anniversary.

2,500 bottles produced.

Chardonnay 50%, Pinot Noir 50%. Whole-bunch pressing

2018 base vintage. Fermentation in INOX

25 months on the lees

Dosage: 7.1 gr/l

Alcohol: 11.5 %. Total Acidity: 6.08 gr/l

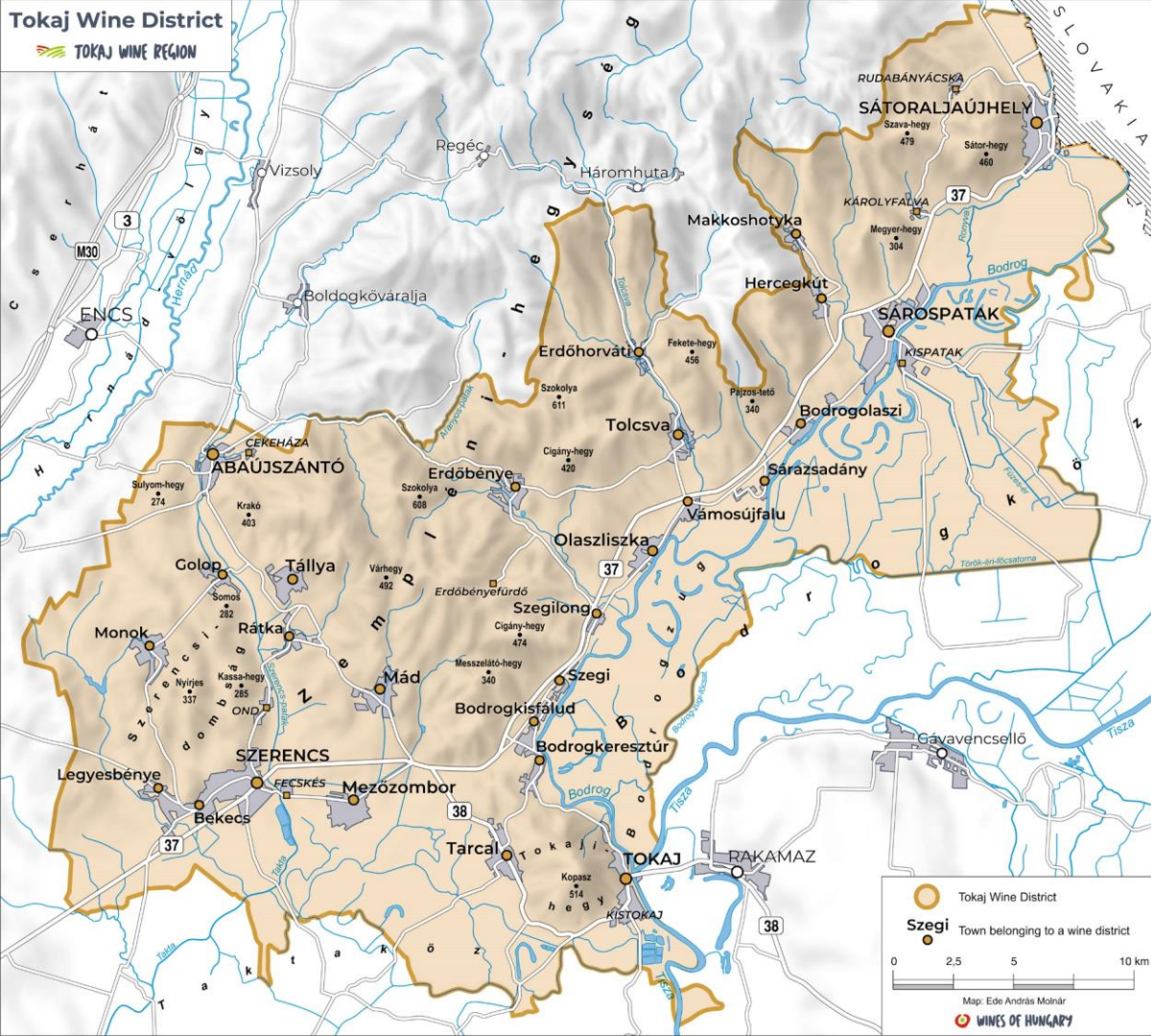


TOKAJ WINE REGION

Volcanic rock paradise:

ANDESITE- ZEOLITE – DACITE - RHYOLITE
TUFF- LOESS - LYMPHATIC SOIL





TOKAJ

Wine Region

Growing area
5 260 hectares

Legend:
● Tokaj Wine District
● Szegi Town belonging to a wine district

0 2.5 5 10 km

Map: Ede András Molnár
WINES OF HUNGARY

TOKAJ

GROWING AREA: 5 143 HA

- Volcanic terroir: more than 400 extinct volcanoes form the region.
- Typical volcanic subsoils include rhyolite, andesite and its tufas.
- Unique sweet wines, exquisite dry and sparkling wines
- 6 authorized varieties: Furmint, Hárslevelű, Sárgamuskotály, Zéta, Kövérszőlő and Kabar
- Recommendation of the Hungarian AIWS wine experts to discover: Szamorodni

Did you know... that the fossil imprint of the *vitis tokaiensis*, which is the ancestor of today's known grape varieties, was found in Tokaj, in the village of Erdőbénye?



View of Mád from the top of Cru St Tamás

Béres, Hárslevelű Extra Brut 2019

Tokaj

2002 – Purchase of 90 hectares of land in Erdőbénye (Tokaj)

2003 – Start of the plantings

2005 – 45 ha of vineyards (+ orchards for fruit distillates)

2006 – Modern winery center & production facilities (designed by Anthony Gall, winning several architectural awards in the coming years)

2011 – The first Béres fizz

Soil composition: rhyolite tuff with some obsidian scattered here and there

The wine:

100% Hárslevelű

Dryness level: Extra brut (2.5 g/l sugar)

Acidity: 6.4 g/l

Bottles produced: 6,000

Tirage: March 2020

Disgorging: May 2022

2019 - Harmonious, balanced vintage.

Intensive, herbal and minty on the nose. Crisp, citrusy and lean on the palate.

Bone-dry, but still richer and rounder than a brut nature. Electrifying finish.



Sauska, Furmint Brut 2017

Tokaj

Family-owned winery with three locations in Hungary:

Tokaj (2000, 60 hectares), Budafok (2019, *for sparkling*) and Villány (2007, 90 hectares)

Sparkling production since 2011

Estate grown fruit in Tokaj. Vinified into sparkling in Budafok.

Vineyards are specially design/ planted for sparkling wine production.

Regis Camus is the consultant

No oak, nor malo.

Today, 60% of the Tokaj's production is sparkling.

The wine:

Furmint 100%. Medve vineyard. Whole-bunch pressing

5.5 years on the lees. 7 gr/l dosage

Total acidity: 8.7 gr/l. Bottles produced: 2,000



THANKS!



HUNGARIAN
WINE SUMMIT



WINES OF HUNGARY

