



HUNGARIAN
WINE SUMMIT

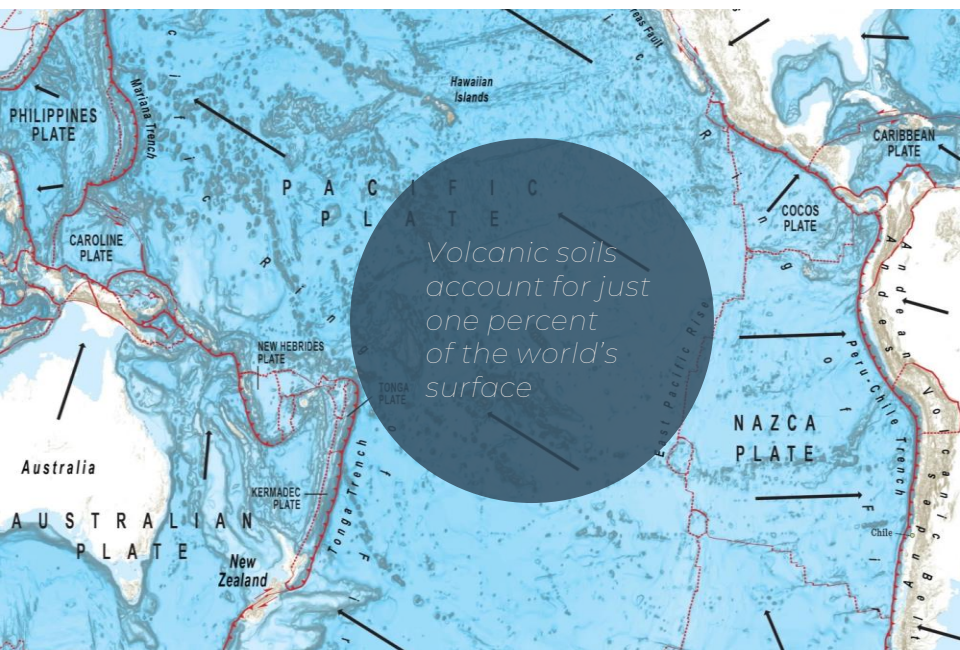


Volcanic Wine Rocks! Mineral Driven Whites and Reds

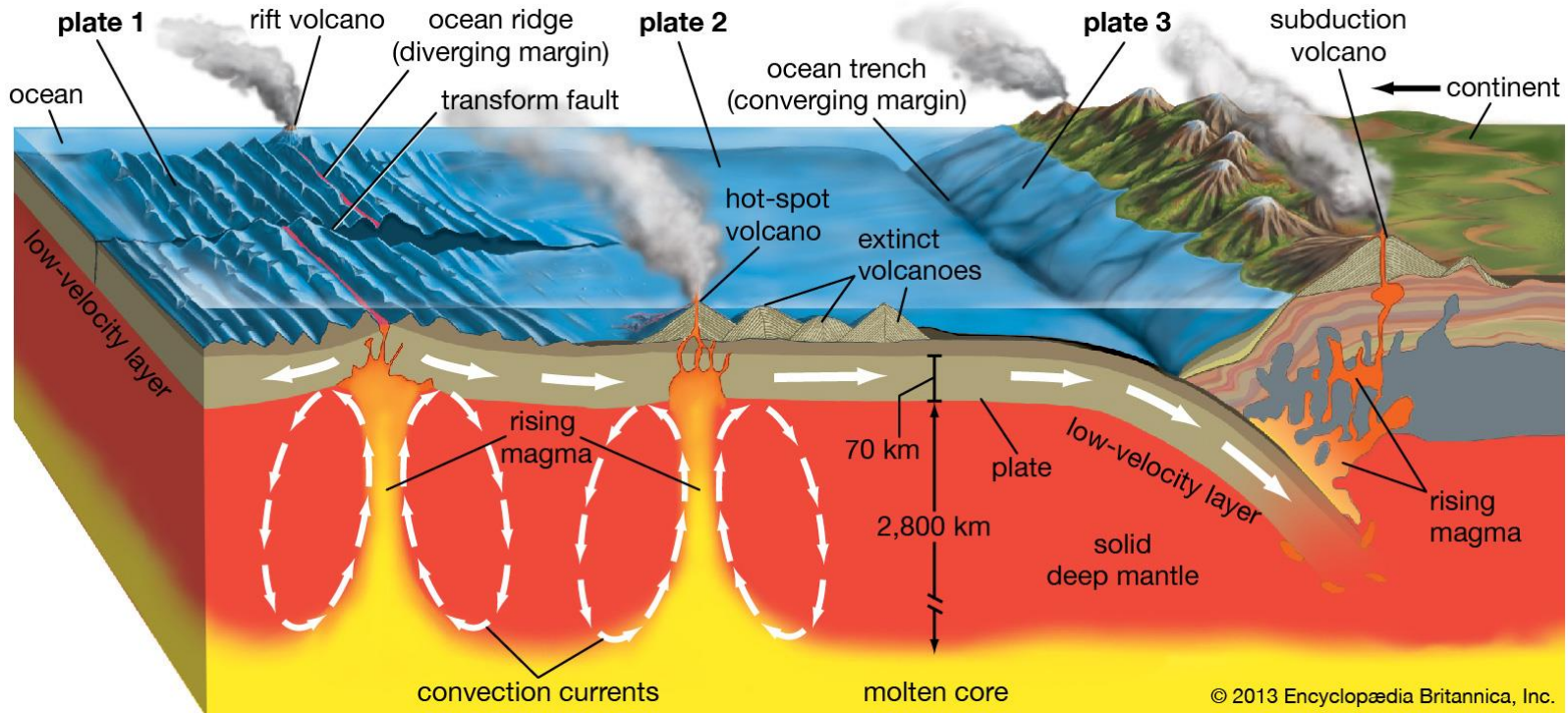
Robert Gilvesy & John Szabo MS



What are the key volcanic regions for winegrowing around the world?



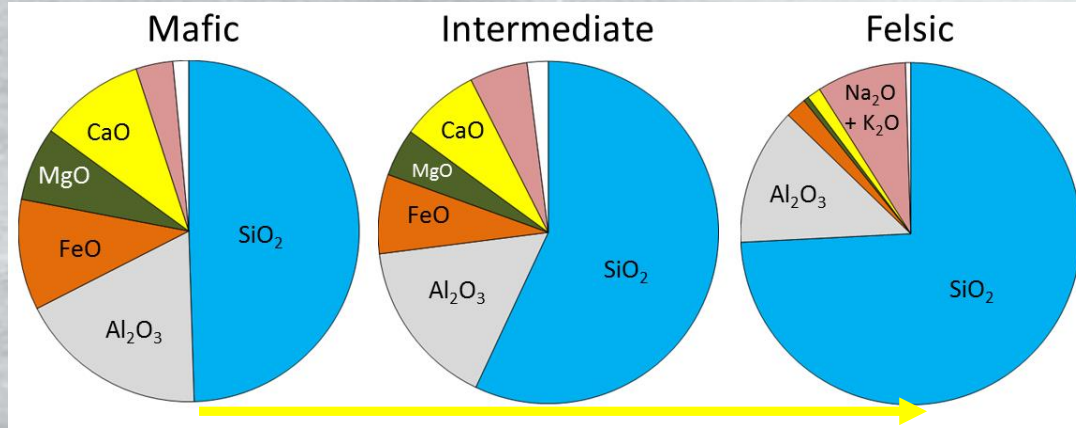
How and Where Volcanoes Form



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Volcanic Rock Composition



Basalts

Andesites

Rhyolites

• Commonalities of volcanic soils (many, but not all)

- Low water retention
(structure and position)
- Relatively unfertile
- Low organic matter

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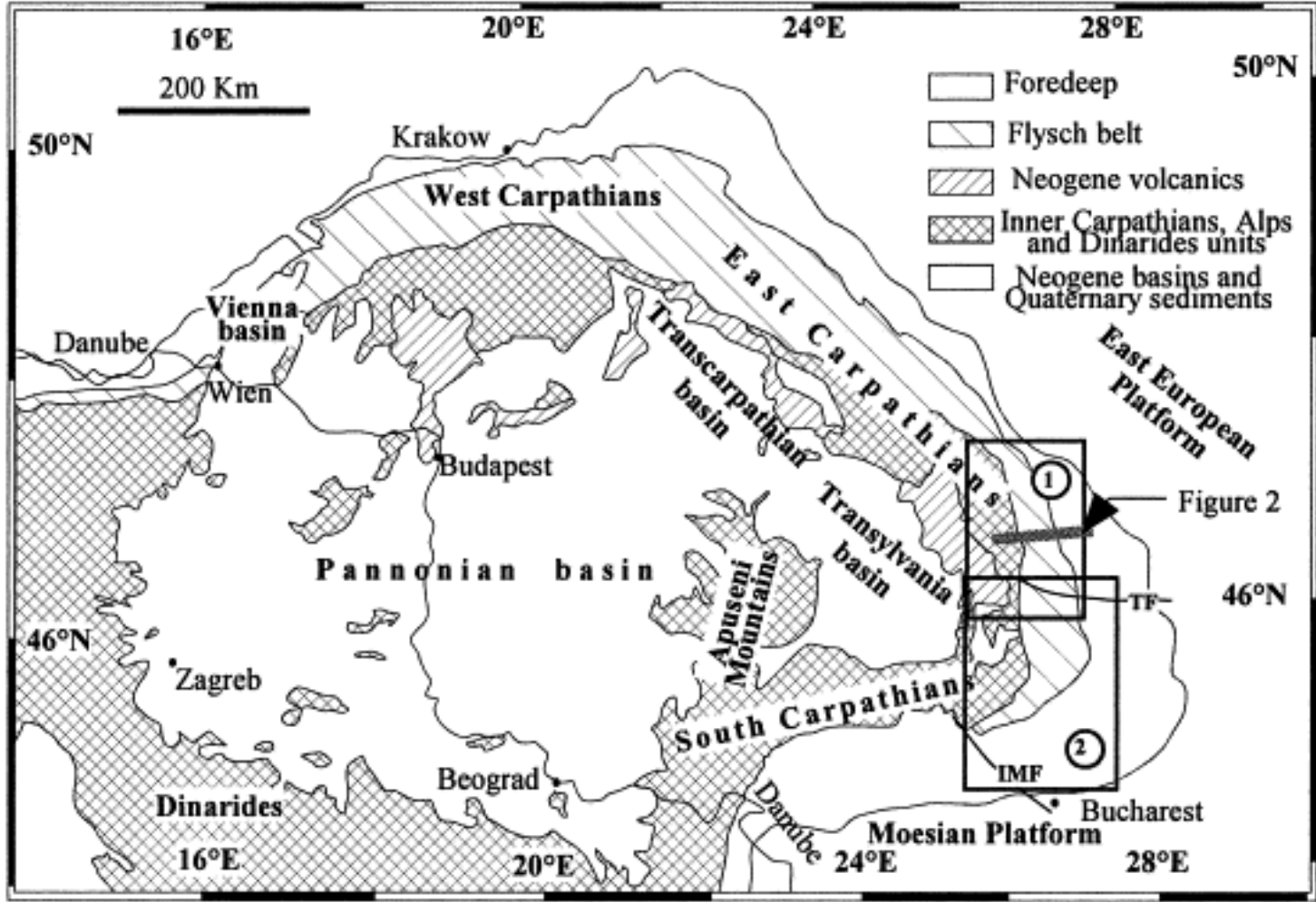
Why do vines like volcanic soils?

- Effusive volcanic rocks contain a wide range of mineral elements
- Generally well-balanced levels of minerals
- Richness in macro and meso elements like phosphorous, potassium, sulphur, calcium, sodium, magnesium
- Also micro elements like iron, manganese, copper, zinc, molybdenum and various mineral salts

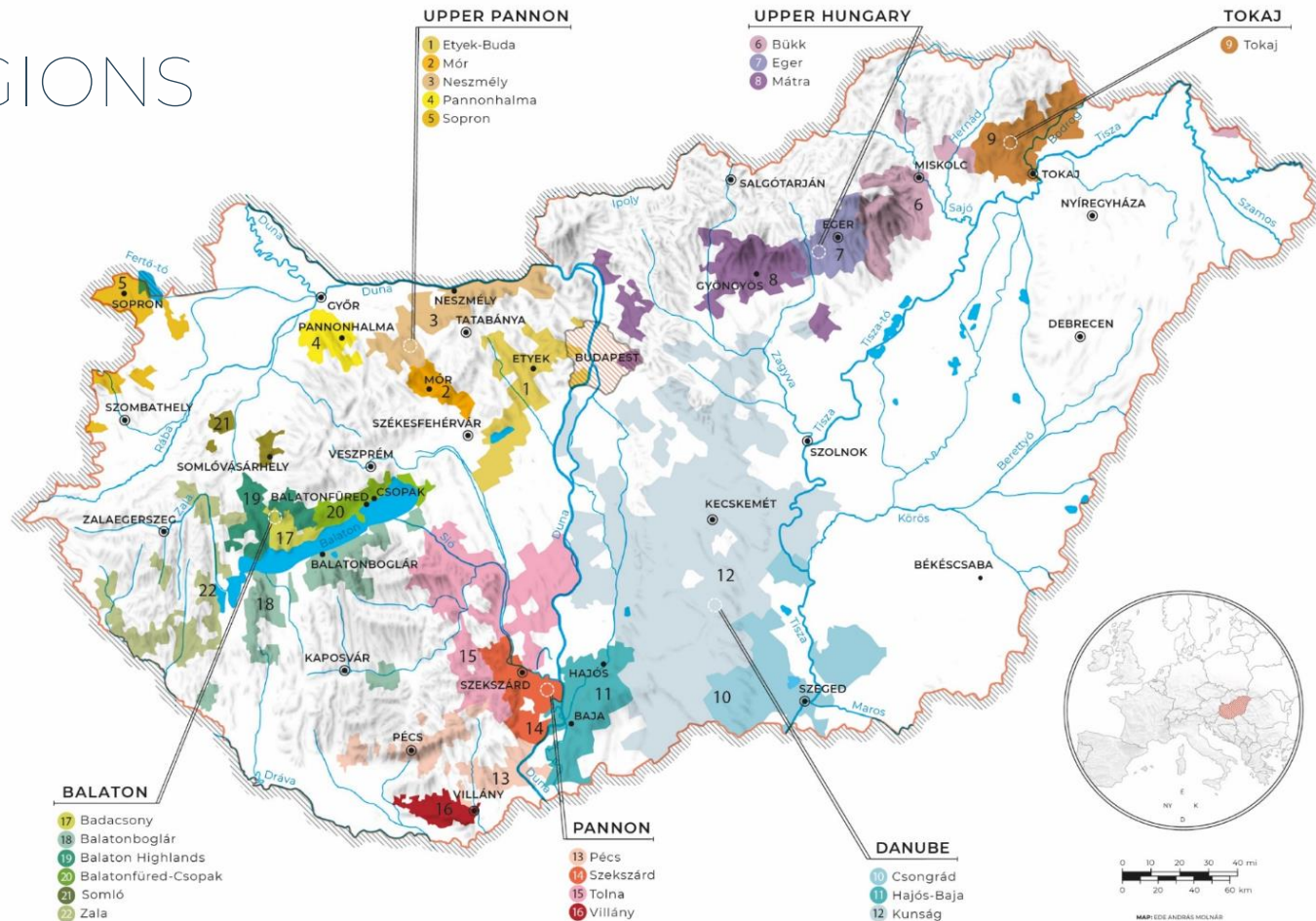


An aerial photograph of a lush green vineyard in Hungary. The rows of grapevines are neatly planted on a hillside. In the background, a prominent cliff face rises above the trees. A small cluster of houses with red roofs is visible in the foreground, and another larger building is situated on the right side of the vineyard. The sky is filled with soft, white clouds, suggesting a bright but slightly overcast day.

Volcanic Wine Regions of Hungary



WINE REGIONS



Wines

1. Bio Szent György-hegyi Rókaluki Olaszrizling 2022 Szászi Estate, Badacsony
2. GEORGE Cuvée 2022 Gilvesy, Szent György-hegy, Badacsony
3. Somlói Top Selection Grófi Hárslevelű 2019 Tornai Winery, Somló
4. Pajados Bikavér Grand Superior 2021 Gal Tibor Winery, Eger
5. Tokaji Furmint Betsek 2019 Orosz Gábor Winery, Mád, Tokaj
6. Terroir Selection Tokaji 5 Puttonyos Aszú 2017 Grand Tokaj, Tokaj



BADACSONY

Growing area: 1187 HA

- Mainly white wines
- Volcanic hills and basalt soil covering extinct volcanoes such as Mt. Badacsony and Mt. St. George
- Recommendation of the Hungarian AIWS wine experts to discover: Kéknyelű

Did you know... that these 350-450 m high hills of the Tapolca basin are called „witness mountains”, as they testify to former volcanic activity in times gone by?



Mount Badacsony, one of the most unique places of the region



A landscape photograph of the Csobánc wine region. In the foreground, there are several large, leafy trees on the left side. The middle ground features a vast green field with some small structures and a line of trees. In the background, a prominent, rounded hill rises, covered in greenery and dotted with small white buildings. The sky is filled with soft, grey clouds, suggesting an overcast day.

Csobánc





A wide-angle landscape photograph of Szigliget, Hungary, during a golden sunset. The sky is a vibrant orange and yellow, with a thin line of light on the horizon. In the foreground, there are green fields and a small body of water reflecting the sunset. In the middle ground, there is a dense forest. In the background, a prominent hill with a castle silhouette is visible against the sky.

Szigliget Hálás-tető

SZÁSZI BIO SZ. GYÖRGY-HEGYI RÓKALUKI OLASZRIZLING 2022

SZÁSZI ESTATE, BADACSONY



- Number of Bottles Produced: **3 000**
- Alcohol: **13,33 %**
- Total Acidity: **5.4 g/l**
- Residual Sugar: **3.5 g/l**
- Wine Type: **oak-aged white**
- Certification: **Organic**
- Grape variety/varieties (in %): **100% Olaszrizling**
- Vinification: **whole bunch pressing at low pressure, spontaneous fermentation in stainless steel tanks at 16°C, aged in 500L Hungarian oak barrels for 6 months.**

Mount Saint George





SZENT GYÖRGY HEGY

TAGYON HEGY

BADACSONY

B

A

L

A

T

O

Balaton Fő

N

Platon See



GILVESY

SZENT GYÖRGY-HEGY



GILVESY

— SZENT GYÓRGY-HEGY —

Circa 1930

Source: Fortepan



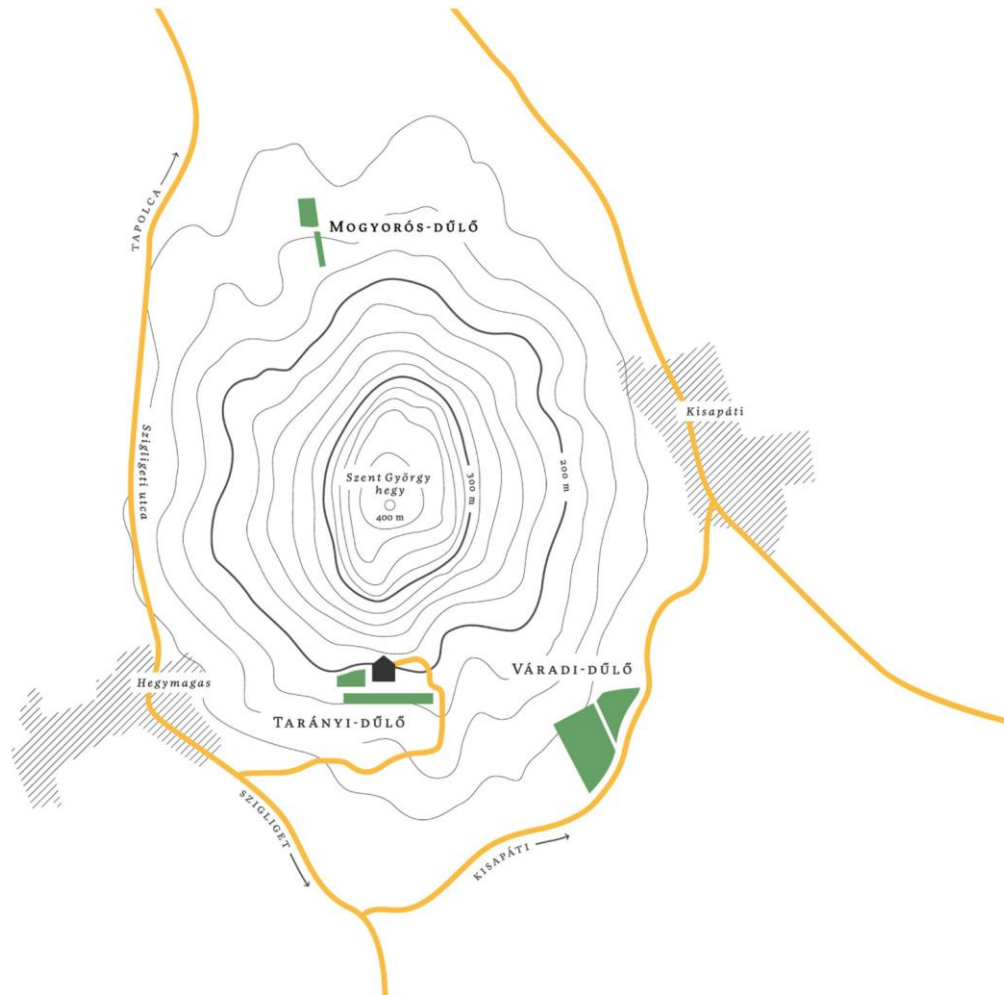
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GILVESY

— Szent György-hegy —



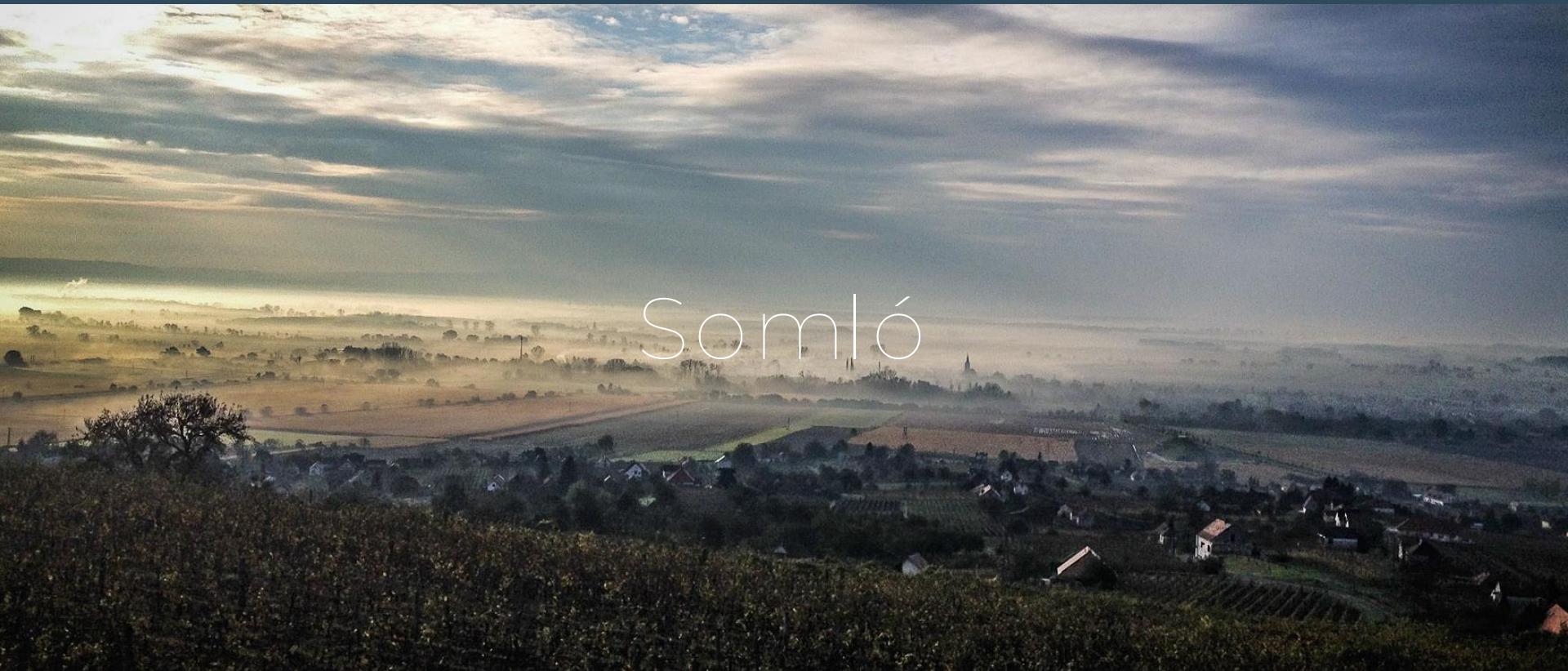
GEORGE CUVÉE, SZ. GYÖRGY HEGY 2022

GILVESY, BADACSONY

- Number of Bottles Produced: **9900**
- Alcohol: **12%**
- Total Acidity: **6.4 g/l**
- Residual Sugar: **3.8 g/l**
- Dry Extract: **17.7 g/l**
- Viticulture: **Organic**



- Grape variety/varieties: **Furmint 40%, Riesling 40%, Olaszrizling 20%**
- Bottle closure custom: **Natural cork**
- **Mount Saint George (Szent György-Hegy) is an ancient and little known volcanic butte in Europe's Pannon basin. Our estate is found here, just a few kilometers north of Lake Balaton, its roots originating in the 17th century. Mount Saint George is cloaked with vineyards, both old vines and more recent plantings, all being cultivated organically. With our vineyards and wine culture, our goal is to authentically preserve and express in our wines, the unique character of our mountain.**



Somló

SOMLÓ

Growing area: 424 HA

- Volcanic basalt and tuff mixed with clay and marl
- Almost exclusively white varieties: Juhfark, Olaszrizling, Furmint and Hárslevelű
- Recommendation of the Hungarian AIWS wine experts to discover: Juhfark

Did you know... that the wine made of the district's best known variety Juhfark was dubbed „wedding night wine”, since it was believed to help when a couple had been longing for a son?



Mt. Somló, one of the smallest wine districts of Hungary



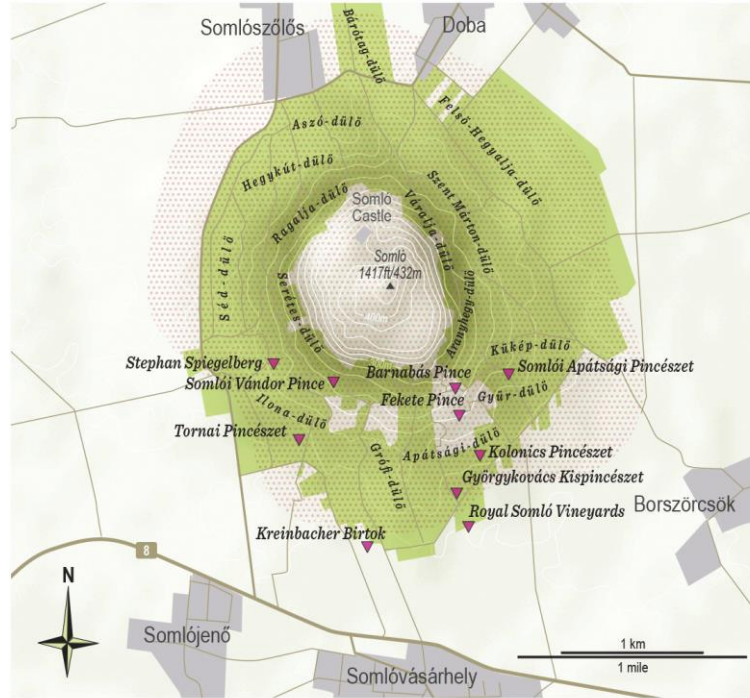






The “Stone Kitchen”





- Győr-dűlő** Vineyard name
- Vineyard
- Predominantly volcanic soil
- Recommended winery
- Principal road (Főút)
- Urban area
- Contour (65ft/20m intervals)

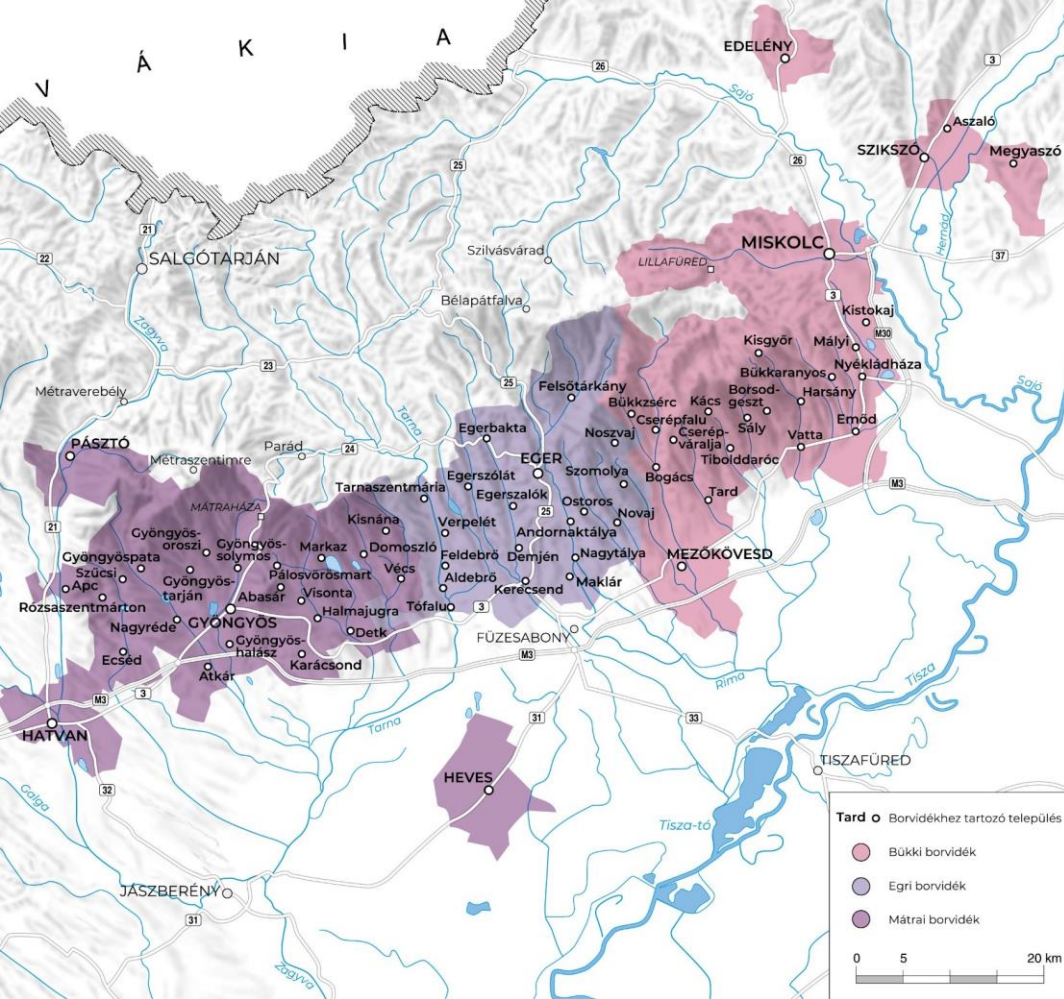


SOMLÓI TOP SELECTION GRÓFI HÁRSLEVELŰ 2019

TORNAI WINERY, SOMLÓ

- Number of Bottles Produced: 2 400
- Alcohol: 12,6 %
- Total Acidity: 6.3 g/l
- Residual Sugar: 1.3 g/l
- Dry Extract: 23,7 g/l
- Wine Type: oak-aged white
- Grape variety/varieties (in %): 100% Hárslevelű
- Bottle closure custom: Natural cork
- Winemaking: hand-picked and crushed grapes. Maceration on the skins for 1-2 hours. Fermentation in stainless steel and wooden barrels at a controlled temperature of 15-16°C, inoculated with cultured yeasts. Maturation in wooden barrels for at least six months, with batonnage once a month. Bottle ageing for at least three months.





UPPER HUNGARY WINE REGION

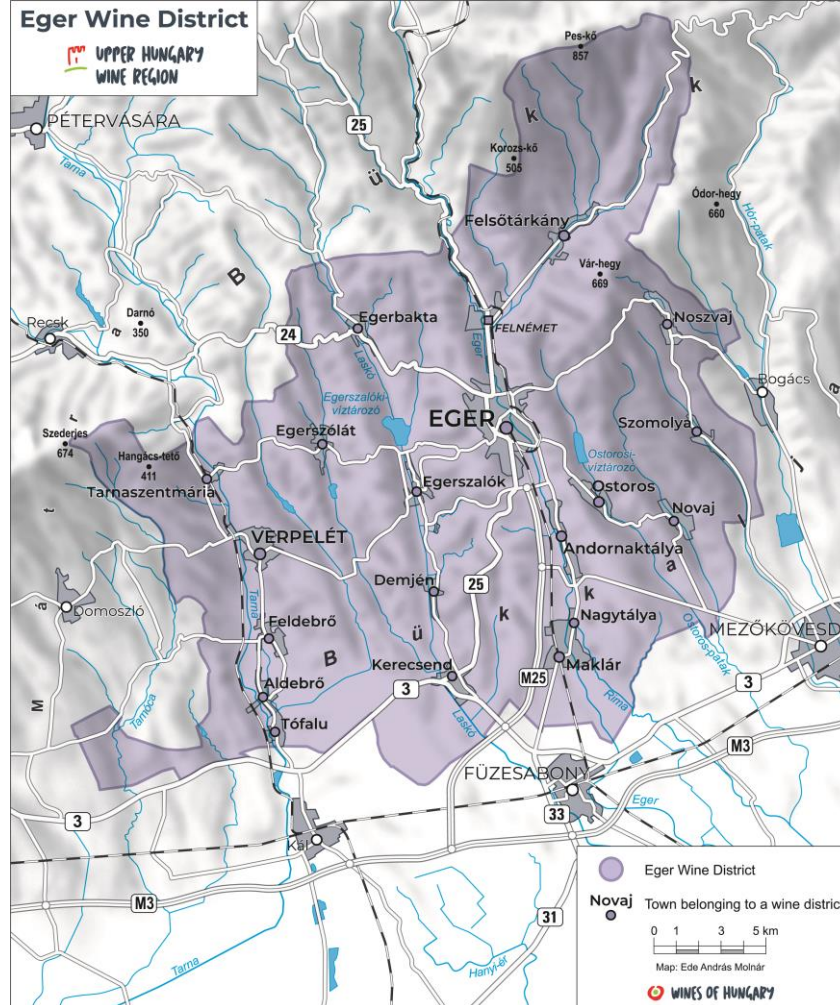
Wine Districts:

Mátra
Eger
Bükk



Eger Wine District

UPPER HUNGARY
WINE REGION



● Eger Wine District
○ Town belonging to a wine district

0 1 3 5 km

Map: Ede András Molnár

WINES OF HUNGARY

EGER

Growing area: 5 473 HA

- A volcanic wine district of Hungary with varied soil types: rhyolite tuff, limestone, dolomite and shale
- Best known for a red blend called Egri Bikavér (Bull's Blood of Eger) and its white counterpart, Egri Csillag (Star of Eger)
- Recommendation of the Hungarian AIWS wine experts to discover: Egri Bikavér

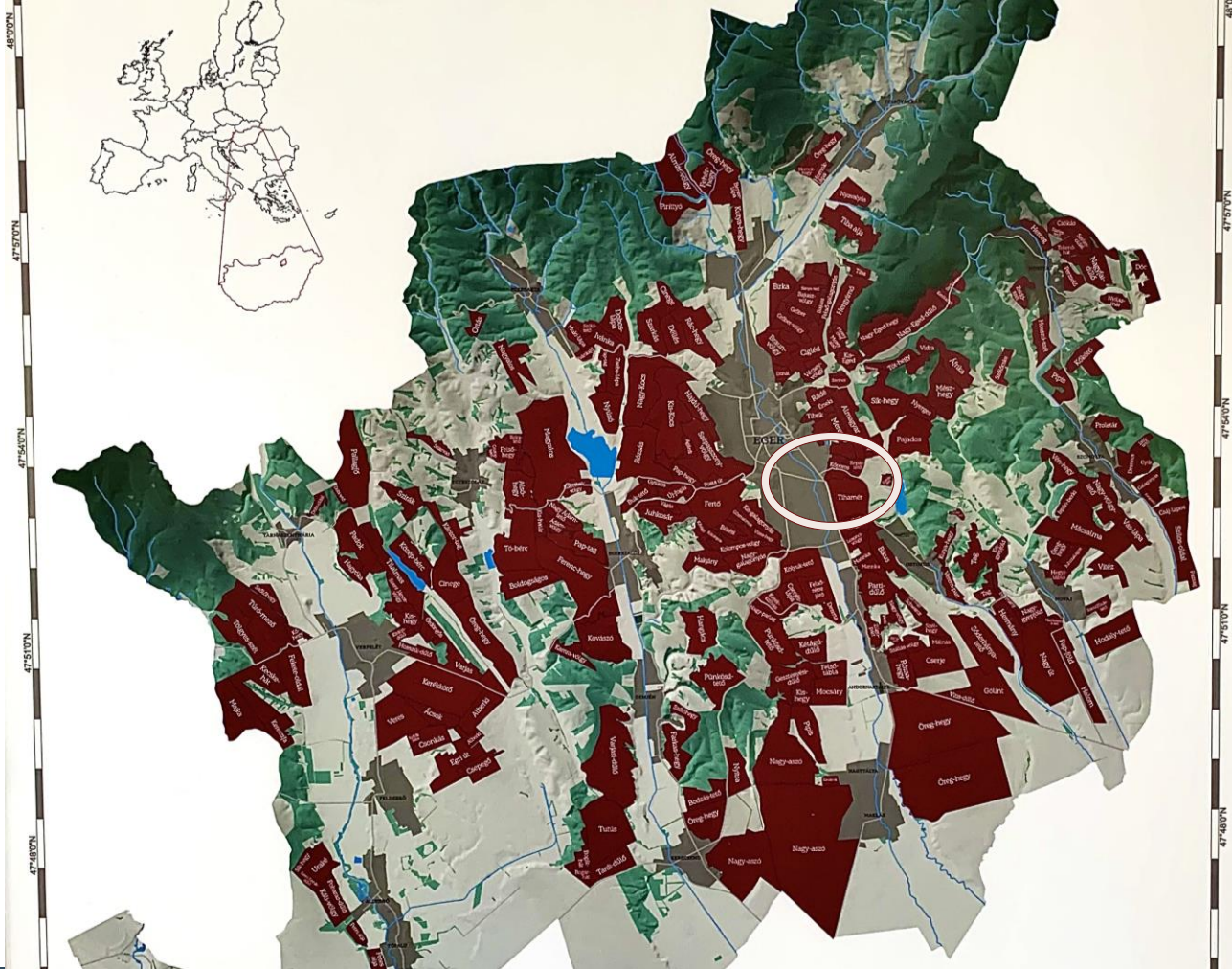
Did you know... there is a myth according to which Turkish besiegers believed that Hungarian defenders drank bull's blood during the 1552 siege of the Eger Castle?



„Bolyki Valley” in Eger, a popular event venue



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PAJADOS BIKAVÉR GRAND SUPERIOR 2021

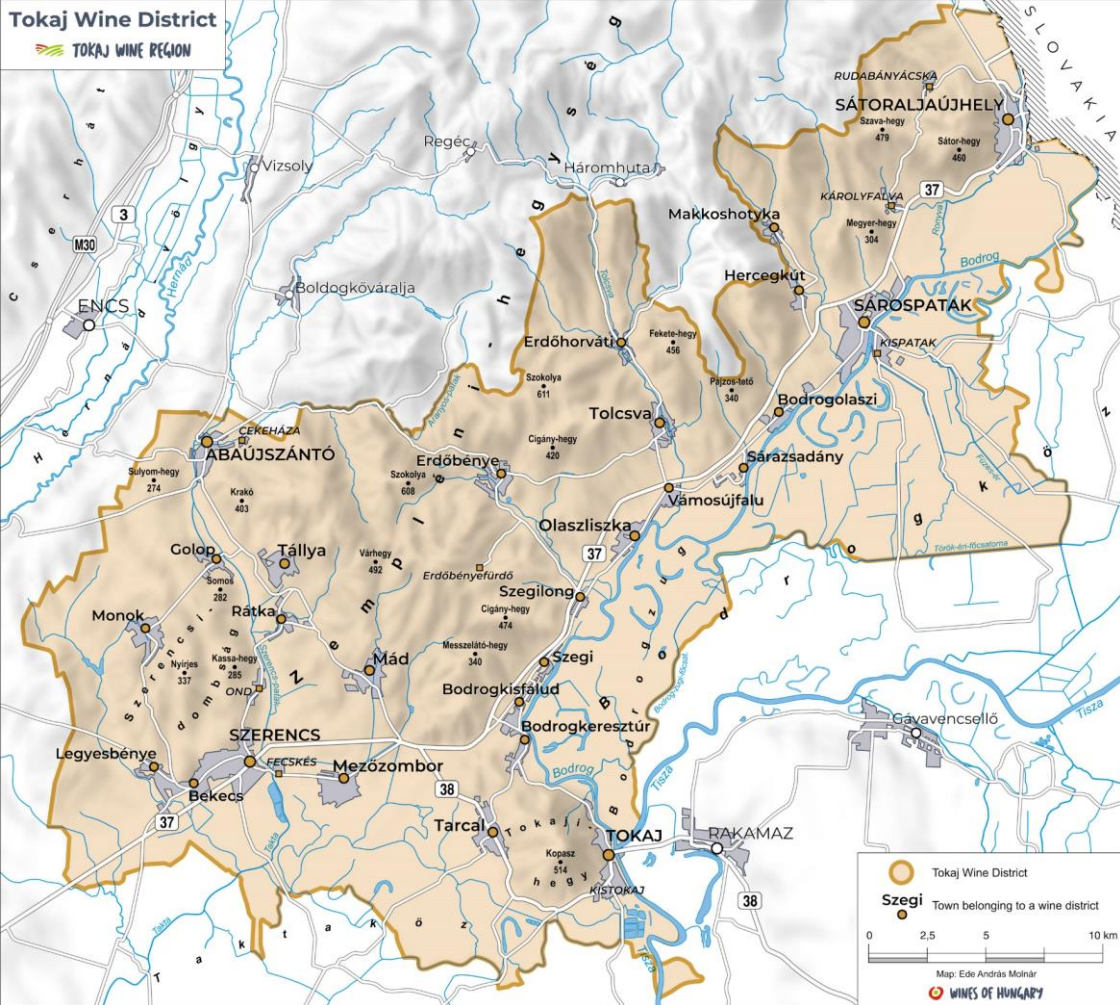
GAL TIBOR WINERY, EGER

- Number of Bottles Produced: 5 000
- Alcohol: **13,5 %**
- Total Acidity: **5.2 g/l**
- Dry Extract: **27 g/l**
- Wine Type: **oak-aged red**
- Appellation: **Pajados**
- Grape variety/varieties (in %): **40% Kékfrankos, 20% Merlot, 15% Syrah, 10% Kadarka, 10% Cabernet Franc, 5% Pinot Noir**
- Bottle closure custom: **Natural cork**
- Winemaking: **Harvest: manual in small casks. Vinification: spontaneous fermentation in wooden vats, 20–30 days on the skin. The varieties were aged separately in 500 L Hungarian oak barrels for 18 months. Unfined, unfiltered**



A landscape photograph of the Tokaj Wine Region. In the foreground, there are rows of green grapevines on a hillside. In the middle ground, a white stone building with a dark dome and a cross on top sits on a grassy hill. The background shows a line of trees and a clear blue sky with a few clouds.

TOKAJ WINE REGION



TOKAJ

Wine Region

Growing area
5 200 hectares

TOKAJ

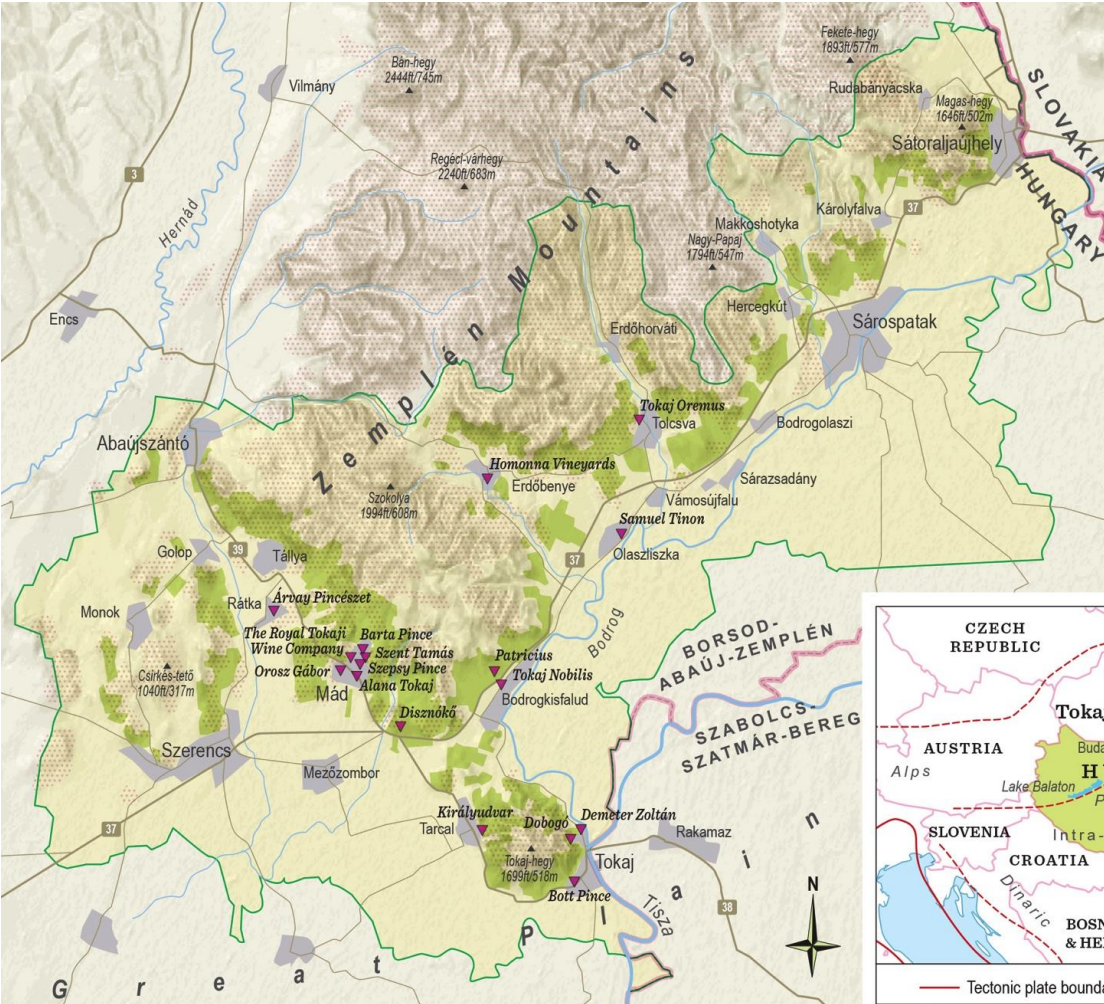
GROWING AREA: 5 200 HA

- 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

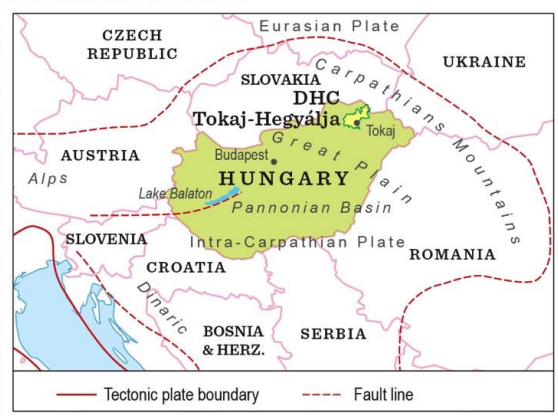
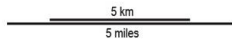
Did you know... that the fossil imprint of the *vitis tokaiensis*, which is the ancestor of today's known grape varieties, was found in Tokaj, in the village of Erdőbénye?



View of Mád from the top of Cru St Tamás



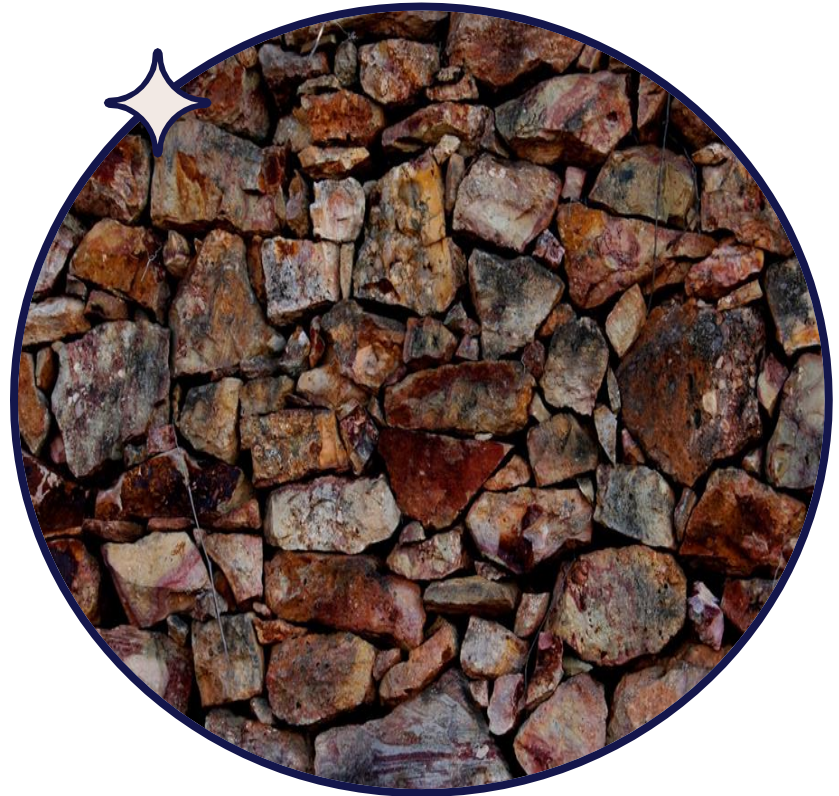
- DHC Tokaj-Hegyálja
- Vineyard
- Predominantly volcanic soil
- Recommended winery
- Principal road (Főút)
- Urban area
- Country border
- Regional boundary

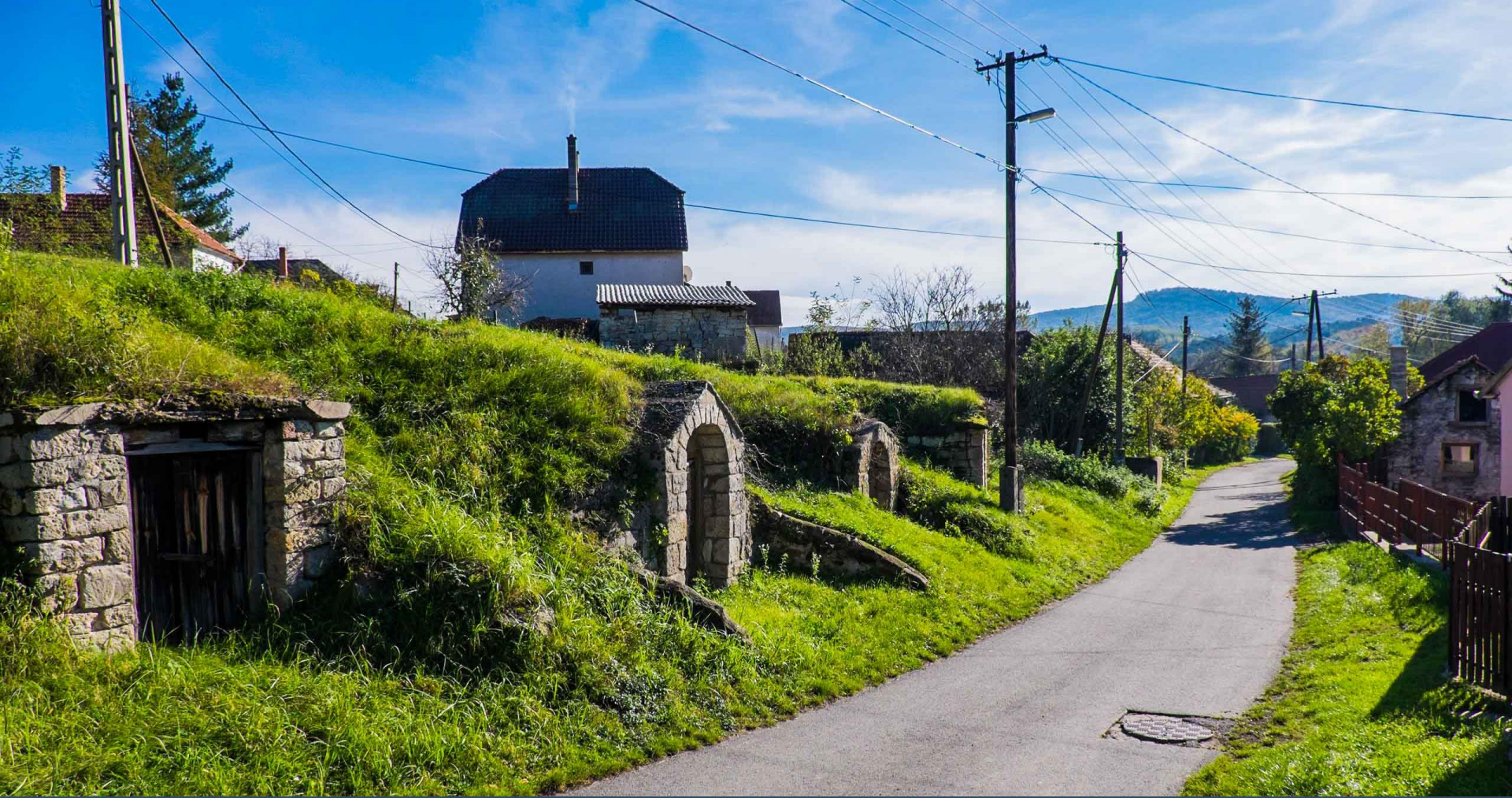


TOKAJ

Varied bedrock and soils including:

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









Hercegkút









Kopasz hegy

Erdőbénye



Mátyásföld



Mád basin



Öreg Király hegy



Szent Tamás Towards Betsek



TOKAJI FURMINT BETSEK 2019

OROSZ GÁBOR WINERY, MÁD, TOKAJ

- Number of Bottles Produced: **1 252**
 - Alcohol: **14,2 %**
 - Total Acidity: **5.7 g/l**
 - Residual Sugar: **5.2 g/l**
 - Dry Extract: **23.3 g/l**
 - Wine Type: **oak-aged white**
 - Appellation: **Mád**
 - Grape variety/varieties (in %): **100% Furmint**
 - Bottle closure custom: **Natural cork**
-
- Winemaking: **Fermented and aged in Zemplén oak barrels.**





TERROIR SELECTION 5 PUTTONYOS ASZÚ 2017

GRAND TOKAJ, TOKAJ

- Number of Bottles Produced: 17 231
- Alcohol: 10,5 %
- Total Acidity: 8.04 g/l
- Residual Sugar: 183.9 g/l
- Dry Extract: 237.9 g/l
- Grape varieties (in %): 92,9% Furmint, 2,94% Hárslevelű, 1,08% Kabar, 1,2% Zéta, 0,95% Kövérszőlő, 0,16% Sárgamuskotály
- Bottle closure custom: Natural cork



• Winemaking: An outstanding Tokaj wine with great potential, the 2017 Aszú was aged for several years in Zemplén oak barrels of various sizes and then in bottle in the exceptional tranquillity of our 5.5 km long Szegi Cellar.

Köszönöm!



 WINES OF HUNGARY