

GÁL TIBOR EGRI CSILLAG 'TITI'



Királyleányka, Szürkebarát (Pinot Gris), Viognier, Sauvignon Blanc, Pinot Blanc, Tramini and Zenit. Generous aromas of white flowers, stone fruit and tropical fruit. Flavors of ripe peach, zesty citrus, wildflower and a hint of lemongrass with elegant minerality. Medium-bodied and dry with refreshing acidity and a lingering aftertaste. A joyous, charming wine. Serve chilled.

Enjoy with a light mezze or grilled fish; a delicious accompaniment to your pizza or pasta dish. Practicing organic.

Egri Csillag ("The Star of Eger") is a traditional white field blend from the Eger winemaking region, Hungary. It must be comprised of at least three grapes, with at least 50% of the wine from native grape varieties. Crafted in memory of the ancient wayfarers who followed the *glitter of watchmen's huts to guide them on their way to Eger*. The old saying goes, "If you travel to Eger, just follow the glittering stars." The grapes for Gál Tibor's Egri Csillag come from the Estate vineyards located in the picturesque wine region of Eger, northern Hungary. The soil is volcanic rhyolite tuff. The vineyards, Síkhegy and Pajados, face southeast at an incline of 10%. The grapes were harvested by hand at optimal ripeness and placed in plastic bins before being lightly crushed. Cold fermented with native yeasts in stainless-steel vats. The wine is aged a few months in stainless steel after fermentation. Gál Tibor is practicing organic farming since 2018. No pesticides or herbicides used.

Gál Tibor had pursued a variety of jobs in wineries throughout Hungary, South Africa and Italy (eventually becoming head winemaker at Ornellaia in Tuscany), before moving home to found his own winery in 1993. While continuing to work as an international wine consultant he began his dream of creating memorable and age-worthy wines that reflect the typicity of his unique and complex region. In 1998, he was named 'Winemaker of the Year' by the Hungarian Wine Academy. He was one of Hungary's best-known winemakers and his iconic estate is one of the leading wineries in the Eger wine region. After his untimely death in South Africa in 2005, his family took over the winery. Today, his son, Gál Tibor Jr. "Titi", runs the family's 99-acre estate continuing in his father's footsteps, crafting expressive wines that express the cool climate and characteristically volcanic soils of Eger.

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Tasting Note:

GAL TIBOR EGRI CSILLAG 'TITI'

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Shelf Talker:



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