

SZENT DONÁT MAGMA



100% Kékfrankos. Deep ruby color with garnet highlights. Rich aromas of black currant and sour cherries with baking spices and floral notes. Vibrant flavors of ripe cherry, plum and strawberry with green herbs, black pepper, saline minerality, crisp acidity and soft tannins. Barrel aging for 10 months imparts hints of vanilla, cocoa and a soft texture. It is focused and long, with a stony finish. It goes wonderfully with pork, duck, lamb, and cheeses such as camembert, smoked goats's cheese or Morbier blue. Organic.

From grapes grown in the Lapi, Ráta and Farkasverem vineyards on the Tihany peninsula, in the wine making region of Balatonfüred-Csopak in central Hungary. The vineyards lie on the inner and outer walls of crater lakes that dot the peninsula. The soil is volcanic, rich in basalt, limestone and black tuff. The microclimate of this peninsula (and its tiny crater lakes) gives the wine its unique flavor profile. The grapes were harvested by hand and gently crushed whole cluster. Spontaneous fermentation with native yeasts in open vats without the addition of sulfur. The wine is separated using a basket press with no filtration or fining. Aged 10 months in 3-5-year-old French oak barrels. Organic farming with no pesticides or herbicides. Unfiltered and unfined.

The Szent Donát estate, named after the protector of the wine harvest and the patron saint of Csopak, Saint Donát, was founded in 1994 by the Kovács family. The family has been in the village of Csopak and the Káli basin for over 200 years, and their love of grapes and their winemaking traditions have carried on through the generations. The estate lies along the stunning northern slopes of Lake Balaton and includes some of the best parcels in Csopak, Tihany, and the Kál basin. Tamás Kovács, the winemaker at Szent Donát, is passionate about the different terroirs that run along Csopak's hillsides facing Lake Balaton. He not only makes wines according to varietal, but according to soil type - limestone, red sandstone, and black basalt. The winery has been organic since 2015, and Tamás works with spontaneous fermentation, low or no sulfur, and little or no fining and filtering in the cellar. The winery is known for its clean, terroir-driven wines and its incredible views overlooking Lake Balaton.

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Tasting Note:

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Shelf Talker:

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