

SZENT DONÁT 5 BAR PÉT-NAT



60% Olaszrizling (Welschriesling), 40% Furmint. Sparkling, bone dry and leesy. Flavors of green apple, marzipan, lemon-lime and salty minerality from the volcanic soils surrounding Lake Balaton in Western Hungary. The perfect aperitif. Pair with salads, mussels or fine cheeses. Organic.

From the Nagykút and Szitahegy vineyards, close to the winery in Csopak, on the stunning hills that run along the north side of Lake Balaton in Western Hungary. The soil is limestone, marl and clay, and is rich in calcium carbonate. The vineyards are located on the highest slopes around Csopak, at 300m. The weather is windy and dry. The grapes are harvested by hand. Within a few hours of being picked, they are destemmed and crushed for a short maceration period. The wine remains on the skins overnight. After a gentle pressing, spontaneous fermentation with native yeasts in open vat steel tanks. The wine was then bottled and completed fermentation in bottle. Unfiltered, unfinned and not disgorged. No sulfur added. Bottled fresh, no aging. Organic farming with no pesticides or herbicides.

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 certified 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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100% Olaszrizling (Welschriesling).
Aromas of melon, peach & pear; flavors of green fruit, quince, salt & a hint of smoke; wonderfully juicy & fruity with singing acidity; powerful mineral character & ample texture. Organic.

Shelf Talker:



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