

VILLA TOLNAY ZÖLDVELTELINI

100% Zoldveltelini (Gruner Veltliner). Fresh aromas and flavors of lemon, green apple, salt and white pepper with mineral notes. Slightly bubbly palate. Deep and complex with vivid acidity.

Mild honey on the finish. Organic.

The Zoldveltelini grapes come from Badacsony, Fekete-Bacs and Csobánc hill. The soils are volcanic, with clay, sand and basalt. The grapes were harvested by hand. After destemming and a quick press, the wine was spontaneously fermented with native yeasts in stainless steel (80%) and 750 L Stockinger oak barrels (20%). Fermentation was on the lees. The wine was then aged for an additional 5 months in stainless steel tanks (80%) and Stockinger oak barrels (20%). Very low sulfites added. Certified organic farming, vegan.

On the southern slopes of the dormant volcano Csobánc lies Villa Tolnay, a historic estate formerly owned by the famous Hungarian actress Klari Tolnay. Csobánc is one of the "witness hills" that makes up the Badacsony wine region on the northern shores of Lake Balaton, and today is largely unpopulated despite its long history of winemaking. Philipp Oser purchased the property (57 acres of vineyards) in 2004 and immediately recognized its potential for creating wines driven by the unique volcanic terroir. Wines from Villa Tolnay are full-bodied and dry, with deep fruit notes, a strong minerality, high acid, and long aging potential. Philipp's wines reflect the power of the Csobánc terroir, which causes well-known varietals to take on an extraordinary and delicious character.

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Tasting Note:

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100% Zoldveltelini (Grüner Veltliner). Fresh aromas & flavors of lemon, green apple, salt & white pepper with mineral notes; slightly bubbly palate; deep & complex with vivid acidity; mild honey on the finish. Organic.

Shelf Talker:

