

# 2022 Evolúció Olaszrizling, Balaton



The Balaton region is dominated by its lake, it is the largest lake in central Europe. The influence of the lake creates a distinctive mesoclimate bringing humidity, a lot of reflected sunlight and a cooler summer and warmer winter conditions. Lake Balaton is surrounded by mountains with the Bakony in the north, protecting from cold winds, and the Zala and Somogy hills. The area is geologically diverse, with layers of volcanic basalt, limestone, loess and red and brown forest soil.

The Balaton wine region (or PGI – Protected Geographical Indication) comprises six districts with Protected Designation of Origin (PDO)—Badacsony, Balatonfelvidék, Balatonfüred-Csopak, Nagy-Somló, Balatonboglár, and Zala. Together, they represent around 10 000 hectares of vineyards.

The variety most characteristic of Balaton is Olaszrizling (aka Welschriesling). Badacsony and the Káli Basin are typically minerally, rich, full-bodied wines thanks to the basalt-rich soils. Olaszrizling is the most planted grape varietal in Hungary and it is not related to Riesling, the only region where it is not found in Hungary is in Tokaj. It produces high yields and often for that reason has a bad reputation, however the variety is capable of far more. It is productive, late ripening and budding, but retains acidity as long as the yields are controlled. Balaton winemakers made Olaszrizling their primary regional grape and are trying to change its image to a more quality focused variety.

**Terroir:** This Olaszrizling comes from the northern part of Lake Balaton, from basalt, limestone, tuff and loamy soils.

**Winemaking:** Hand-harvested, the bunches are pressed and fermented in temperature controlled stainless-steel tanks.

**Taste & Pairing:** Lots of white flowers and citrus, with some pear and peaches. It is fresh and vibrant, light and fruity at the same time and mineral rich. Refreshing summer wine with a long finish.

It is great as an aperitif, with a summer salad seasoned with walnut or pumpkin seeds oil, grilled fish, it will also go well with charcuterie or more fatty patés.

Alc.: 11.5 %

R.S.: 3.5 g/l

T.A.: 6.4 g/l