

Hungaria Grande Cuvée Brut

Etyek-Buda, Hungary

Following the devastation of WWII, sparkling wine production in Hungary was in dire straits. In 1955, the founding of the Hungaria brand was a major investment in the future and signaled an upward trend that continues today. Roughly 30km from Budapest, the heavy chalk soils and continental climate is perfect for growing and aging sparkling wine. While certainly owing inspiration to Champagne, local grapes like Királyleányka and Riesling play an important role in addition to Chardonnay and Pinot Noir. The total production is also devoted exclusively to quality sparkling wines that are fermented and matured in 1.5 liter bottles. The fact that the Hungaria sparkling wines are produced solely with the Methode Transvasée technology makes it a brand leader on the Hungarian market. As a subsidiary of Törley cellars, founded in 1882, 132 years of production and understanding of the terroir is present in every bottle of Hungaria.

VINEYARDS

The grapes for the Hungaria sparkling wines come from the Etyek-Buda wine region, located just 30km west of Budapest. The Pinot Noir comes from vineyard sites near the villages of Etyek and Pázmánd. This region also shares nearly the same latitude as Champagne with its densely chalk-ridden and limestone soils. The fermentation and ageing cellar is in Budafok, Budapest, and ensures a constant temperature year round. As a testament to the abundance of limestone in the area, much of the quarried remains went into the construction of the Hungary's Parliament which at the time (1904) was the largest building in the world.

WINE MAKING

Primary fermentation of the Chardonnay, Pinot Noir and Rhine Riesling are completed separately and then blended to create the cuvée. Yeast and sugar are then added (liqueur de tirage) and crown capped in magnums for 1.5 years at 14°C. After the ageing process the blend is transferred (hence Methode Transvasée) to pressurized tanks for equalizing. While in tank, the final dosage is added, sediment is filtered, stabilized, bottled and finally corked. The process is very similar to the Traditional Method in that the secondary fermentation happens entirely in bottle although riddling and disgorgement are not used.

NOTES & PAIRINGS

The Grande Cuvée is the core of the Hungaria brand. The Chardonnay lends weight and a slight yeastiness. The Pinot Noir lends a tartness to compliment the citrus notes from the Chardonnay. Muscat like aromatics



ics from the Királyleányka, and the Riesling adds a high toned minerality and a subtle exotic twist. The unique combination of these flavors in the Brut style make it a great by the glass pour while also pairing well with fresh tart cheeses, sushi, and just about anything fried in preferably Hungarian duck fat.

ANALYTICS & PRONUNCIATION

PRODUCER: Hungaria

APPELLATION: Etyek-Buda (Eht-Yek Bood-a)

VINTAGE: NV

GRAPE COMPOSITION: Királyleányka, Rizling (Rhine Riesling), Pinot Noir, and Chardonnay

CLIMATE: continental, windy with warm summerdays and cool nights

SOILS: limestone on chalk base

EXPOSURE: Southern

MACERATION & AGING: Méthode Transvasée (1.5 years on the lees in 1.5 liter bottles)

ALCOHOL: 11.5%

RESIDUAL SUGAR: 10 g/l

ACIDITY: 6.1 g/l



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