RIESLING 2021

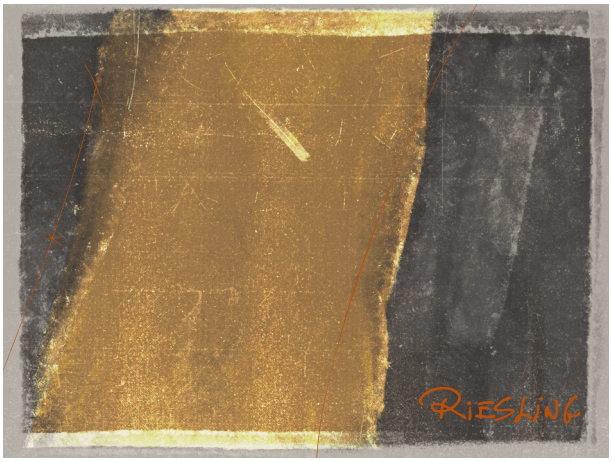
Based on the experience of the last decade, *Riesling* is one of our most reliable grape varieties. It has traditionally been grown on Mount St. George for a long time, and according to some early records it was here before the much more widespread Olaszrizling /aka. Welschriesling/. This variety responds well to climatic changes too, and can be harvested in even the hottest and driest years with sharp acidity and low alcohol. Keeping it longer on the lees its louder aromatic profile can be a little less pronounced and the local character can be adjusted stronger.

Vintage: a warm and dry year resulting high malic acidity, difficult ripening in case of drought sensitive varieties and more deep colour extraction from the skins.

Vinification: four different harvest days, gentle direct press, one-night sedimentation, racked by gravity, fermented and aged in stoneware vessels for 11 months.

The selection of the best vessels were blended in September and bottled in November, 2022 without filtration, fining and added sulfites. Aged in bottle for 2 years due to the *lively acidity*.

Plot: 'Templomdombi' (planted in 2015), altitude: 165-180m
Soil: dens basalt and some tuff mixed in sand and clay on calcarious bedrock.
Harvest: the 9th, 14th, 15th and 21th of September
Blending: September, 2022
Bottling: November, 2022
–
Alcohol: 12,13 %
Residual sugar: *undetectable (< 0,4 mg/L)*
Titratable acidity: 9,9 g/l
Volatile acidity: 0,59 g/l
Total sulfur dioxide: *undetectable (< 10 mg/L)*
Free sulfur dioxide: *undetectable (< 5 mg/L)*
pH: 2,9
–
NÉBIH: LFGY
LOT numbers: LRIES2101-LRIES2103
volumes: 0,75L and 1,5L
–
organic certified by HU-ÖKO-02



RIESLING 2021

Balatonmelléki Rajnai rizling oltalom alatt álló földrajzi jelzésű száraz fehér szűretlen bor / dry white unfiltered wine
palackozta / bottled by: Bencze Szőlőbirtok Kft, Hegymagas
szulfitokat tartalmaz / contains sulphites / contiene solfiti
contient des sulfites / enthält sulfite / innehåller sulfiter
product of Hungary

HU-ÖKO-02
Magyar-Mezőgazdaság

BENCZE

12% vol

JHA:LFGY
LRIE2101

750 ml

side notes:
First time I tasted this wine from bottle it was only around six month later after bottling. I was super-surprised of the acidity! Of course, I love acidity, and the aim (not only with Riesling but with all the varieties we work) is to show the layers and vibrancy of acidity. But that moment I was really afraid this wine won't be ever released since this amount of electric acid won't be ever drinkable! Since this plot is a young vineyard planted in 2015, in the early vintages we had to be very careful not to miss the right harvest date. In 2021 something changed. Maybe in this year the roots reached bedrock that is mixed with calcarious layers? In the next years this tendency continues regardless of the vintage characteristics...

However it happened, I would recommend this wine mostly as an aperitif or tasted besides oysters, and under the right circumstances I think it will age forever!