

2016 LEVENTE SZENTANNA

Beautiful floral and stone fruit notes appear on the nose and are backed by salty notes, ripe peaches, and acidity.



LEVENTE

SZENTANNA

CIBIKE, SÁR-HEGY
ABASÁR, MÁTRA

OLASZRIZLING

Vintage: 2016

Country: Hungary

Region: Mátra

Vineyard: Cibike, Sár-Hegy

Vine Age: 60 years

Soil: Volcanic

Grape Varieties: Olaszrizling

Alcohol Content: 13%

Vinification: The grapes are hand harvested and gently pressed manually with the sediment allowed to settle naturally. The must is fermented with native yeast in older wooden barrels and then matured in steel tank to reserve freshness. The wine is bottled unfiltered and unfiltered with minimal sulphur and allowed to rest in bottle for six months.

Cases Produced: 134



Levente Major has been familiar with the world of vineyards and wine since childhood. His grandfather and father made small amounts every year with a few barrels for their own consumption. Levente began to be interested in the art of wine during his high school and university years, as a result he purchased his first vineyard in 2004, which was followed by several other smaller plots. In the years since then, Levente has been constantly preparing for the future, his small estate has been a myriad of attempts and "experimentation". However, the goal is always the same, to produce a unique and authentic wine that is truly expressive in the areas of grapes. The love and respect for quality wines brought Levente and his friend Kornél together in 2013 when the two decided to go beyond making wine for just themselves and friends and instead create a winery that could create high quality wines based on Hungarian traditions and using only natural methods, thus strengthening the excellence of Hungarian wines on both domestic and international markets.

