

2018 KRISZTINA CSETVEI NAP HOLD CSILLAG

A very complex wine displaying creamy, spicy, apple, complemented by citrus, with a long finish.



Vintage: 2018

Country: Hungary

Region: Mór

Soil: Limestone

Grape Varieties: Chardonnay, Pinot Gris, Ezerjő

Alcohol Content: 11.5%

Vinification: The Chardonnay and Pinot Gris are fermented with native yeast in Hungarian Oak barrels. The Ezerjő is fermented in tank also with native yeast. After fermentation the wines are blended together and allowed to rest in barrel for 5 months.

Cases Produced: 212



Krisztina Csetvei was born near Szabadka in 1983 (Subotica, a Hungarian speaking town in Serbia) before moving to Budapest with her family when she was a child.

Krisztina studied marketing and management at the Technical University in Hungary, and in 2006 as a practical training period she worked for the then brand new Béres Winery in Tokaj. It was during this internship that Krisztina first realized her love of wine, but was not quite ready to make it her life's work. After a 3-year detour in the marketing department of a huge corporation and postgraduate stint at university she had a 'coincidental' encounter with a friend of her father's, László Bóni, owner of DiBonis Winery in Serbia. After tasting his spirits and wines that familiar feeling of love of the world of wine came back. The dreams and plans were followed by action and in 2011 Csetvei Cellar was born with the renovation of an old, traditional wine cellar in the town of Mór. Now Krisztina is making a name for herself not just in Hungary, but Europe as a whole for an unwavering commitment to bringing the almost forgotten native varieties of Mór and Somló back to the world.

