

2020 KRISZTINA CSETVEI OLASZRIZLING

A rich, bolder take on Olaszrizling from Somló. The volcanic soil defines the wine's characteristics, however, the Hungarian oak takes the wine to an entirely different dimension. The nose offers intriguing notes of lime, pear, peach, melon, toast and cream with a palate of toast, butter, vanilla, sage, tropical fruits and flinty qualities on the finish.



CSETVEI
PINC
MÓR

Kő-Papír-Olló
2015

Vintage: 2020

Country: Hungary

Region: Somló

Soil: Volcanic

Grape Varieties: Olaszrizling

Alcohol Content: 13%

Vinification: Fermented and aged in small Hungarian oak barrels and kept on the fine lees for 5 months.

Cases Produced: 72



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 varietals of Mór and Somló back to the world.

