

# 2020 SEBESTYÉN KADARKA

The most ancient variety of the Szekszárd region. It is a light bodied wine with gentle tannins. Full of raspberries and cherries on the palate, violets and spices on the nose. It begs to be drunk!



**Vintage:** 2020

**Country:** Hungary

**Region:** Szekszárd

**Vineyard:** Alsónána, Iván-völgy, & Bencze-völgy

**Soil:** loess with calcareous 'dolls'

**Grape Varieties:** Kadarka

**Alcohol Content:** 11.5%

**Vinification:** Grapes were hand harvested and fermented in temperature controlled stainless steel tanks. The wine was aged for 8 months in 75% stainless steel and 25% 600L used Hungarian oak.



Csaba Sebestyén does not come from a winemaking family, he never went to school for it, never even really thought about it as a career, in fact he was a mechanic in his previous profession. That all changed on a day in 1998 when Csaba, an avid fisherman, was drinking his father's homemade wine while waiting for a fish to bite. By chance a French Sommelier, and part time winemaker himself, noticed Csaba and asked if he could try the wine. Csaba was curious to know why the Frenchman took so much time to smell and savor the wine, to him it was something to drink while he passed the time fishing. The Sommelier explained the interplay between smells, flavors, and tannins and how they can all help to enhance the experience. Csaba was hooked, deciding then and there that he would begin making his own wine that Autumn.

Flash forward almost Twenty years and now Csaba's wines are considered some of the best in not just the Szekszárd region, but in all of Hungary. Now joined by his sister Csilla, who caught the wine bug in her own right and worked as sommelier at the two-Michelin-star Andrew Fairlie in Scotland, the two are shaping Sebestyén into a winery that showcases the amazing potential of the Szekszárd wine region, along with it's holy trinity of Kadarka, Bikavér and Kékfrankos.

