

## HUNGARY

<p><b>SPECIFICATIONS</b> (What you have to know)</p>	<p><b>DISTRICTS, COMMUNES AND VINEYARDS</b>  <b>Northern Massif:</b> Eger, Tokaji  <b>Transdanubia:</b> North and South Balaton, Villány  <b>The Great Plain</b></p> <p><b>KEY LIGHT WINES</b>  White Tokaji Aszú  Modern varietal wine (eg Chardonnay, Sauvignon Blanc, Irsai Oliver or Pinot Gris)</p> <p><b>KEY FACTORS</b>  <b>Grape varieties:</b> Furmint, Hárslevelu, Muscat blanc à petits grains, Zéta, Welschriesling, Kékfrankos, Kadarka, Portugieser, Irsay Oliver, international grape varieties  <b>Vinification:</b> Film-forming yeast  <b>Producers:</b> Johnson Hugh, AXA  <b>Wine styles:</b> Bull's Blood</p>		
<p><b>HISTORY</b></p>	<ul style="list-style-type: none"> <li>- 400BC: first vines planted</li> <li>- Late 15<sup>th</sup>: 1<sup>st</sup> mention of <b>Tokaji as a dry wine</b></li> <li>- 16<sup>th</sup>: Muslim ruling -&gt; wine production maintained but not developed</li> <li>- Late 16<sup>th</sup>-17<sup>th</sup>: emergence of rich <b>Tokay Aszú</b></li> <li>- 1700 Laws for Aszú formulated=1<sup>st</sup> wine classification in the world</li> <li>- 1870s: Phylloxera hit -&gt; development of vineyards in the sandy Great plain</li> <li>- 1947-80s: communist monopoly took control -&gt; stagnation</li> <li>- Post-communism: most Hungarian vineyards still in private hands so quicker adaptation to western standards and recovery from fall of ex-USSR export market</li> </ul>		
<p><b>CLIMATE &amp; WEATHER</b></p>	<p><b>Continental</b> climate with short cold winters and long warm summers &amp; mild autumns -&gt; late ripening  Avg rainfall <b>600mm/yr</b> and 2,000hours of sunshine on average  Manifestation of <b>noble rot</b> if sufficient humidity in autumn</p>		
<p><b>SOILS &amp; TOPOGRAPHY</b></p>	<p>Northerly latitude (on par with Burgundy) + climate -&gt; great for aromatic varieties  Danube crosses the country North-South  Flat with hillier areas along the Slovakian border  Limestone + volcanic soils  Lake Balaton is one of the largest lake in Europe (west side of the country).</p>		
<p><b>GRAPE VARIETIES</b></p>	<p>Most wines are varietal in Hungary.  International varieties of importance are Chardonnay, Pinot Gris, Cabernet Sauvignon and Cabernet Franc.  Hungarian varieties are:</p> <table border="0"> <tr> <td data-bbox="384 1205 815 2040"> <p><u><b>Reds (30%)</b></u></p> <p><b>1. Kadarka</b>  Productive black grape that ripens v late  Famous for being <b>Bull's blood</b> main grape but now almost entirely replaced by international varieties excl. in the Great Plain.  Fully ripened -&gt; soft, full bodied, ageworthy wines</p> <p><b>2. Kékfrankos (Blaufränkisch)</b>  Buds early, ripens late  Light purple colour, Med tannins, hi acidity + sour cherry flavours  Suited for oak ageing  Mostly in Sopron andn Villany</p> <p><b>3. Kékoportó (Portugieser)</b>  Needs warmth  Productive  Blended to add soft tannins &amp; acids  In Bull's blood + villany + great plain</p> <p><b>4. Zweigelt</b>  Blaufränkisch x St Laurent crossing  Bite of Blaufränkisch + weight &amp; body from St Laurent  Widely planted; Often produces hi yields</p> </td><td data-bbox="858 1205 1453 2040"> <p><u><b>Whites (70% of production)</b></u></p> <p><b>1. Furmint</b>  <b>Hi acidity</b>, hi sugar levels  Susceptible to <b>noble rot</b>  Produces dry and sweet wines w apple character when young and complex honey, nutty notes w age  Grown mainly in Tokaji and Somló</p> <p><b>2. Hárslevelú (linden leaf)</b>  Late ripening  Prone to botrytis  Furmint partner</p> <p><b>3. Sarga Muskotály (Muscat blanc a petits grains)</b>  Aromatic orange blossom character  Use for Tokaji</p> <p><b>4. Olaszrizling (Welschriesling)</b>  Needs warm, nutrient-rich soils; ripens late  Produces crisp, light wines w notes of bitter almonds  Grown around Balaton lake</p> <p><b>5. Zéta</b>  Crossing of Furmint x Bouvier permitted in Tokaji</p> <p><b>6. Irsai Olivér</b>  Crossing Pozsony x Pearl of Csaba  Ripens extremely early and reliably for heavy, aromatic wines similar to Muscat</p> </td></tr> </table>	<p><u><b>Reds (30%)</b></u></p> <p><b>1. Kadarka</b>  Productive black grape that ripens v late  Famous for being <b>Bull's blood</b> main grape but now almost entirely replaced by international varieties excl. in the Great Plain.  Fully ripened -&gt; soft, full bodied, ageworthy wines</p> <p><b>2. Kékfrankos (Blaufränkisch)</b>  Buds early, ripens late  Light purple colour, Med tannins, hi acidity + sour cherry flavours  Suited for oak ageing  Mostly in Sopron andn Villany</p> <p><b>3. Kékoportó (Portugieser)</b>  Needs warmth  Productive  Blended to add soft tannins &amp; acids  In Bull's blood + villany + great plain</p> <p><b>4. Zweigelt</b>  Blaufränkisch x St Laurent crossing  Bite of Blaufränkisch + weight &amp; body from St Laurent  Widely planted; Often produces hi yields</p>	<p><u><b>Whites (70% of production)</b></u></p> <p><b>1. Furmint</b>  <b>Hi acidity</b>, hi sugar levels  Susceptible to <b>noble rot</b>  Produces dry and sweet wines w apple character when young and complex honey, nutty notes w age  Grown mainly in Tokaji and Somló</p> <p><b>2. Hárslevelú (linden leaf)</b>  Late ripening  Prone to botrytis  Furmint partner</p> <p><b>3. Sarga Muskotály (Muscat blanc a petits grains)</b>  Aromatic orange blossom character  Use for Tokaji</p> <p><b>4. Olaszrizling (Welschriesling)</b>  Needs warm, nutrient-rich soils; ripens late  Produces crisp, light wines w notes of bitter almonds  Grown around Balaton lake</p> <p><b>5. Zéta</b>  Crossing of Furmint x Bouvier permitted in Tokaji</p> <p><b>6. Irsai Olivér</b>  Crossing Pozsony x Pearl of Csaba  Ripens extremely early and reliably for heavy, aromatic wines similar to Muscat</p>
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VITICULTURE	<b>65,000ha</b> of vines
WINE LAWS & CLASSIFICATION	<p>Based on French appellation system with 3 zones and 22 regions</p> <p>3 categories:</p> <ol style="list-style-type: none"> <li>1. <b>Asztali Bor</b> - Table wine</li> <li>2. <b>Minósegi Bor</b> – quality wine</li> <li>3. <b>Kúnlonegés Minósegi Bor</b> – Special Quality wines w official state seal</li> </ol> <p>New governing body since 1995 with:</p> <ul style="list-style-type: none"> <li>- National council w overall supervisory role</li> <li>- Regional councils w a representative from each commune</li> <li>- Local council for each wine commune</li> </ul> <p>The council is responsible for grape quality, harvest date and vinification methods but not final results</p> <p>All growers must register to be able to sell on domestic or export markets</p>
KEY REGIONS & CHARACTERISTICS	<p><b>1. Northern Massif</b> (North-East Hills)</p> <ul style="list-style-type: none"> <li>- Hilly</li> <li>- Volcanic soils</li> <li>- Continental climate</li> </ul> <p>2 key regions:</p> <p><b>&gt; Tokaji – 5,800ha</b></p> <ul style="list-style-type: none"> <li>- Eldest classified wine region in the world</li> <li>- Unesco World Heritage Site</li> <li>- World's 1st noble rot wine (long before Sauternes)</li> <li>- Far north east of Hungary</li> <li>- 28 villages including the village of Tokaj</li> <li>- Soils: Volcanic clay soils, particularly thin &amp; poor on the steepest slopes, with loess &amp; sedimentary clay on the hills</li> <li>- <b>Microclimate</b>: Carpathian mountains + Tisza and Bodrog rivers &gt; humid nights, long, warm autumns &gt; Botrytis</li> <li>- Grapes: 6 native varieties <b>Furmint</b>, Hárslevelű, Kabar, Kövérszőlő, Zéta, Sárgamuskotály</li> <li>- 1 <b>puttonyos</b> = number of 20-kilo baskets of noble rot grapes added to 137 litres of base wine for production</li> <li>- Foreign investment in Tokaji: French (Axa), Italian (Antinori), Dutch and Spanish (Vega Sicilia)</li> </ul> <p><b>- Key types of wines:</b></p> <p>* <b>Dry wines</b>: fresh, briefly matured or matured in wood. Non-botrytised grapes from higher altitude</p> <p><b>COURSE TASTING NOTES: Tokaj Furmint</b> – Pale lemon green colour. Pronounced aromas of white flowers, chamomile, grass, poached pear, barley water. Off dry palate with medium + acidity, medium alcohol, medium body, medium + finish.</p> <p>* <b>Szamorodni</b>: made without separating noble rot grapes from others  Szamorodni Szaraz: &lt;9g/l. Maturation underflor  Szamorodni Edes: &gt;45g/l, lightly oxydative</p> <p>* <b>Aszú</b>  Made by blending noble rot grapes + standard grape must/base wine  120g/l residual sugar  Min 18 months oak ageing  10% potential alcohol</p> <p>* <b>Aszú 6 puttonyos</b>  Min 150g/l residual sugar</p> <p>* <b>Eszencia</b>  Made from free run juice of noble rot grapes  450+g/l residual sugar  Minimum 5 years in casks  Rarely reaches above 3% ABV  Made only in best years from best vineyards  Hi flavour concentration  Will age 200+ years  Prices on par with Ch. d'Yquem</p> <p><b>- Tokaji Aszú winemaking</b>  - Botrytis-affected grapes selected on the vine, 3-4 times in good autumn.</p>
Amber + high acid + very sweet = Tokaj	
Honey, mushroom, orange peel, marmalade, dust > botrytis.	

	<p>NB: if Aszú berries on bunch less than 50% -&gt; bunch used for Szamorodni ('as it comes')</p> <ul style="list-style-type: none"> <li>- Aszú berries blended in base wine (from healthy grapes) for 24-36 hours</li> <li>- Modest pressing and very long fermentation in Hungarian oak casks</li> <li>- Legally Min 2 yrs in oak + 1 yr in bottle ageing before release. Usually 3-6 years.</li> <li>- Oxidation during ageing less common.</li> </ul> <p><b>COURSE TASTING NOTES: Tokaj 5 puttonyos</b> - Medium amber color, a very fresh pronounced nose of orange peel, marmalade (&gt;botrytis), honey, ginger, marzipan. Sweet palate, (very) high acidity, medium alcohol (11.5–13.5% ABV), full bodied, mouthcoating, waxy, long.</p> <p><b>&gt; Eger</b>          Soils: Brown forest topsoils cover volcanic rhyolite tuff with limestone and broken rock.          Egri Bikaver = <b>Bull's blood:</b></p> <ul style="list-style-type: none"> <li>- Famous in the 70s</li> <li>- Blend: at least 3 grapes and at least 50% native (Kékfrankos or Kadarka) + Bordeaux varieties</li> <li>- Vinification: Long maceration + ageing</li> </ul> <p>Also produces whites: Egri Csillag = "the Star of Eger"</p> <p><b>2. Transdanubia</b> (West of Danube)</p> <ul style="list-style-type: none"> <li>- Hilly, strong influence of the Balaton lake (//Neusiedlersee in Austria) &amp; the Danube.</li> </ul> <p>Key areas:</p> <p><b>&gt; Around Lake Balaton</b>          Area protected from winds with ideal climate for wine production          Volcanic, iron rich soils &gt; more body          Wide range of varieties: Pinot Grigio, Irsai Oliver, Kiralyleanyka</p> <p><b>&gt; Szekszárd:</b> Bull's Blood, like Eger          Deep less soil          Low acid high alcohol wines, not ageworthy</p> <p><b>&gt; Villany:</b> Bull's Blood, like Eger          South+East-facing slopes &gt; Sub-mediterranean mesoclimate          Soils high in calcium          Bordeaux blends          Low acid high alcohol wines, not ageworthy</p> <p><b>3. The Great plain</b> (East of Danube)</p> <ul style="list-style-type: none"> <li>- Flat &amp; sandy &gt; low quality potential</li> <li>- Large volumes and bulk wines for local market</li> </ul>
	<p>Minor wine producing country &amp; exporter          15<sup>th</sup> biggest producer in volume with around 4million hl/yr          Export markets: Germany Russia, Tokaj to US, Japan, UK, Scandinavia          Large local market w 88% of production going for local consumption</p> <p>Key producers:</p> <ul style="list-style-type: none"> <li>- <b>Royal Tokaji – Northern Massif:</b> Owned by 100 shareholders incl. Hugh Johnson; only produces Aszú wines. Rare and expensive</li> <li>- <b>József Bock –Transdanubia:</b> One of Villany's leading lights; produces v good Hárslevelű whites and top Kékoportó and Bdx blend ('Bock Grand selection')</li> <li>- <b>Disnoko</b> – Tokaj: property of Axa Millésimes since 1992</li> </ul>

