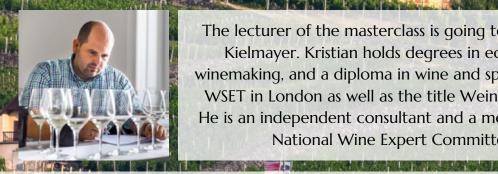


PERSONALLY

# **HUNGARIAN WINE BUSINESS PROGRAM** STOCKHOLM 2022

# MASTERCLASS & PROFESSIONAL TASTING

9.30 AM Tuesday, 26 April 2022 Vinkällaren Grappe, Stockholm Get to know the wine regions of Hungary and meet the Hungarian winemakers - personally!



The lecturer of the masterclass is going to be Kristian Kielmayer. Kristian holds degrees in economics, winemaking, and a diploma in wine and spirits from the WSET in London as well as the title Weinakademiker. He is an independent consultant and a member of the National Wine Expert Committee.

Our quests will have the opportunity to participate in a masterclass presenting Hungary's wine regions with a guided tasting of 12 excellent wines. Afterward, they can get to know the winemakers personally and taste 24 more wines as part of a walk-around tasting. 

#### WINES OF THE MASTERCLASS

- 1. Pannonhalmi Apátság Riesling 2021
- 2. Juhász Brothers Egri Csillag 2021
- 3. Sanzon Tokaj Rány Furmint 2020
- 4. Villa Sandahl Oh Deer Riesling 2018
- 5. St. Donát Magma Kékfrankos 2019
- 6. Etyeki Kúria Pinot Noir 2018
- 7. Vylyan Amforás Cabernet Franc 2020
- 8. Günzer Family Cabernet Franc 2017
- 9. Vesztergombi Szent László Bikavér 2017
- 10. 2HA Tabunello 2018
- 11. Grand Tokaj Szamorodni 2018
- 12. Barta Tokaji Aszú 6 Puttonyos Selection 2013

## **PROGRAM**

- 9:30 ARRIVAL & REGISTRATION
- 10:00 WELCOME **SPEECH**
- 10:10 MASTERCLASS & TASTING
- 12.00 FINGERFOOD & WALK-AROUND **TASTING**







### THE PRESENTED WINE REGIONS AT THE EVENT



There are six wine districts around Lake Balaton, which form the Balaton wine region. Grapes are grown here over 8500 hectares. The most characteristic varieties are Olaszrizling and exotic ones such as Kéknyelű and Juhfark. What makes the wines of this area really special is the presence of diverse soils: volcanic, basalt, and limestone debris such as loess, brown and red forest soil, dolomite, or Pannonian sand.

The first closed wine district of the world was formed in Tokaj-Hegyalja, which was awarded the title of World Heritage Site by UNESCO in 2002. Grapes are grown here over 5,700 hectares. The iconic varieties of this wine district include Furmint, Hárslevelű, and Sárgamuskotály. The area's most well-known styles are late-harvest sweet wines, Szamorodni and Aszú, but dry Furmint and Hárslevelű and Furmint-based sparkling wines gaining ground.





This part of the country grows more mature and balanced crops of blue grapes with softer acidity than the wine districts to the north. This region is home to full-bodied red wines with a thicker content of tannin, namely Cabernet Sauvignon, Cabernet Franc, and Merlot, but also to grape varieties characteristic of Hungary, such as Kékfrankos, which is the base wine of the Bikavér (Bull's Blood), and Kadarka.

A unique feature of the Upper Hungary wine region is that the plantations are generally located on high plateaus or gentle mountain slopes at an elevation of 200-300 m. On the slopes of the Nagy-Eged hill grapes are grown even at an elevation of 500 m. The soils are very varied and include limestone, dolomite, schist, rhyolite tuff of volcanic origin, gravel to the south and marsh sediment. The wine region boasts a colorful range of grape varieties, as it is an excellent production area for white as well as red wines.





The most important features of the wine region are the cooler climate and the range of dynamic wines, rich in acids. The impact of global warming cannot be felt too strongly in this region, so the acid structure of the wines still has plentiful reserves. Over the last ten years, these wines have become discernibly more full-bodied and richer in alcohol. The wines remain tight but are also kinder and more indulgent.

For more information about the event please visit: stockholm-2O22.hunwinebusiness.com More about Hungary's wine & wine regions: winesofhungary.hu







