

A vertical silhouette of a grapevine with several leaves and a curling tendril is positioned on the right side of the frame. The background is a gradient of colors from a deep blue at the top to a bright orange and yellow at the bottom, where a sun is setting behind a dark silhouette of a mountain range.

Hungarian

WINE REGIONS AND GRAPE VARIETIES



DEAR READERS,

Today, wine is a popular product and its civilized and modest consumption has become an integral part of our gastriculture. The number of discerning consumers knowing the products of famous wineries, the grape varieties and the best vintage years and willing to pay for quality is constantly growing.

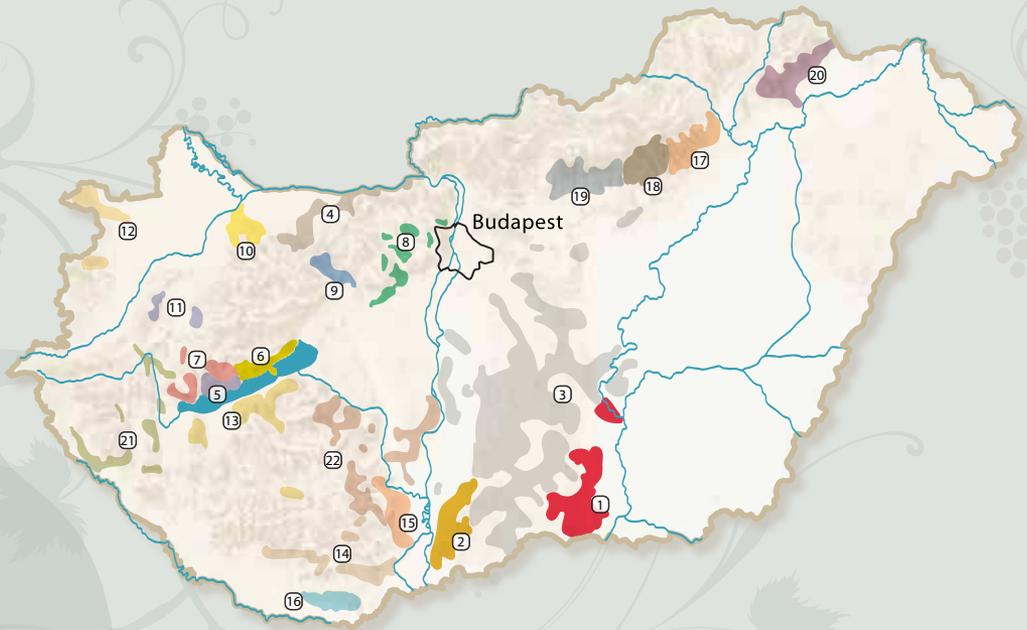
Due to our diverse climate and soils, we can produce a wide range of wines in the Hungarian wine-growing regions: from white wines and full-bodied red wines to the natural dessert wines.

We also take great pride in our diverse grape varieties. In our country, more than 160 grape varieties are grown: besides the numerous international varieties, our oenologists also process the traditional Hungarian varieties in our wine production manufactures. Owing to the various geographical features a wide range of the most diverse wine styles are represented here. Hungary, so to speak, offers everything from one hand; may it be a crispy Sauvignon, a full-bodied Chardonnay or even a complex Merlot. You will find here a full spectrum of styles from the light and the fragrant to the heavy-bodied and the barrel-fermented kinds, from white wines through rosé to red ones.

Our booklet is here to help you find your best choice – we really hope that besides getting familiar with the wines of these varieties, you will also take the chance to taste them.

We wish you great pleasure with gaining experience,

the authors



1. CSONGRÁD
2. HAJÓS-BAJA
3. KUNSÁG
4. NESZMÉLY
5. BADACSONY
6. BALATONFÜRED-CSOPAK
7. BALATON-FELVIDÉK
8. ETYEK-BUDA
9. MÓR
10. PANNONHALMA
11. NAGY-SOMLÓ
12. SOPRON
13. BALATONBOGLÁR
14. PÉCS
15. SZEKSZÁRD
16. VILLÁNY
17. BÜKK
18. EGER
19. MÁTRA
20. TOKAJ
21. ZALA
22. TOLNA

Like in the wine regions on the Alföld the production of table wines is dominant here as well. The wine production of this region can be traced back to the Middle Ages. The town received the title "International Town of the Grape and Wine" in 1986 as an appreciation of its viticulture and the quality of the wines. The acids of the wines of the plain are milder than of those grown on highlands, and that fits the taste of our days better. The big quantity of the wine produced on the Alföld does not mean plainness at all.



Area: 2840 hectares.

Climate: dry, extreme, a lot of sunshine. Soil: sand, sandy loess.

Grape varieties, wines: "Kékfrankos", Rhine Riesling, "Kövidinka", Zweigelt.



Though the ecological conditions on the Alföld are not so good as in the mountain regions, the quality of wine, if treated in the right way, can be compared with that of the wine of the mountains. The representatives of German architecture in Hungary, the characteristic press-houses making up the cellar-village of Hajós, together with Hungarian hospitality make this wine region very attractive for wine-lovers.



Area: 2070 hectares.

Climate: extreme, dry, rather hot summer.

Soil: in contrast to other parts of the Alföld, loess.

Grape varieties, wines:

Rhine Riesling, Chardonnay – giving milder wines poor in acids. Kadarka wines are fine, fiery, velvety. "Kékfrankos", "Cserzezi fűszeres", Cabernet Sauvignon, Zweigelt.



The largest wine region of the country is to be found on the Alföld (Great Hungarian Plain) with its sandy soil. A part of the vine was planted here in order to bind the wind-blown sand. The wine of this region grown on sandy soil is the wine of the weekdays.

"By saying pub-wine, I do not intend to undervalue it. On the contrary, the pub is one of the most important institutions of our civilisation, it is much more important than the parliament. At one place the wounds are given, at the other one they are cured." (Béla Hamvas)



Area: 28020 hectares.

Climate: little precipitation. Hot, sunny summer and dry winter.

Soil: mainly sand, loess.

Grape varieties, wines:

"Ezerjő", "Kövődinka", "Aranysárfehér" – mild wines with high sugar- and alcohol-contents. "Kékfrankos" – fine, spicy, light. "Kadarka" – ruby red, spicy fragrance, aromaful.

This wine region recently attained or rather got back the rank as a wine region. About the wine growing in the vineyards of Neszmély looking upon the Danube István Széchenyi wrote praising words too and many people liked the pleasant, tart taste of the wine produced here. The biggest oak-tree cask of the country (748 l) can be found here (Baj). Its bottom-surface is decorated with the carved portrait of Ferenc Rákóczi II.



Area: 1820 hectares.

Climate: cooler than the average, less sunshine, medium precipitation quantity.

Soil: sand and loess.

Grape varieties, wines:

Müller-Thurgau – light, to be consumed by itself too, fine, primary fragrance. Italian Riesling – fine, nice acid, fits most meals. “Leányka” – harmonious, round, suave fragrance and bouquet. “Ezerjő” – vivid acid, fits heavy, fat meals.





Area: 1810 hectares.

Climate: consolidated, with sub-mediterranean character, lot of sunshine, sheltered from northern wind.

Soil: basalt covered with clay, loess, and sand.

The wines produced around Lake Balaton own a special character. Badacsony is one of the most famous wine regions of Hungary – where sitting about in front of a wine-cellar we can delight all our senses, as the quality of the wines is accompanied by the beauty of the scenery, the view of the lake, the vineyards, the press-houses with white walls, and the small villages at the bottom of the hills. Many artists and scientists devoted their works to the spell of the scenery and it may not be by chance that the wine of Badacsony was called the “nectar of the gods”.

Grape varieties, wines:
Italian Riesling – most widespread: mild, soft acid, resembling bitter almonds in bouquet. In good vintages “Aszú” is made of it as well. Pinot gris – giving the most famous: aroma-full, warming, harmonious, round wine with high alcohol contents in this region. “Kéknyelű” – “upper-class vine”: good quality, but poor vintage because gets fertile hard. Discreet with spicy bouquet and noble elegance.



BALATONFÜRED-C SOPAK

Area: 2270 hectares.

Climate: a lot of sunshine, weather serving vine production.

Soil: varying. Crystalline shale covered with sandstone, limestone, and sand. In some places the soil is red because of the high iron contents, it looks interesting.

Grape varieties, wines:

Italian Riesling – nice to look at; greenish-white, fragrance resembling reseda, with spicy taste, full-bodied, round. After several years enriched with a secondary bouquet of plum fragrance.

Müller-Thurgau – pleasant, intensive fragrance, mild, rich bouquet.

This wine region, as its name tells us, is divided into two wine producing regions. The wines of Balatonfüred are more full-bodied, more warming, their alcohol contents is higher – while the wines of Csopak are more modest, lighter, slimmer, and they are richer in fragrance and bouquet. Balatonfüred and its surroundings are made attractive by the mineral water and the wine together. Nearly everywhere on the surrounding hills vine is grown as all conditions are given.



This wine region with rich medieval tradition is not positioned right at Lake Balaton, but its climate is still influenced by the nearness of the lake. It is characterised by varied scenery – hills, gentle slopes, basins – and varied soil. This region was already discovered by urban people years ago because of its beauty and the decreasing number of its original inhabitants. A great number of artists moved here, who had the preservation of the scenery at heart and have done a lot for that purpose.



Area: 1510 hectares.

Climate: varied, with mediterranean character, lot of sunshine.

Soil: varied: chalky stone, lava-stone and tuffites with basalt, adobe ground.

Grape varieties, wines: Pinot gris, Italian Riesling, Chardonnay – full-bodied, rich in bouquet, lively acidic wines with fine fragrance.



Though this territory got the rank of a wine region only in 1990, vine growing here has had a tradition of several centuries. In recent years quality wine has been produced here too, but mainly the champagne-base-wine production is characteristic of the region. Since the end of the XIXth century the famous Törley champagnes have also been produced of base-wine from Etyek. It is worth visiting the round cellars and the nice German houses of the previous century, several old, precious winery tools can be found in them. The wine district intends to develop by utilising the proximity of the capital. The slogan "Etyek: Vineyard of Budapest" is very appropriate and inviting.



Area: 2000 hectares.

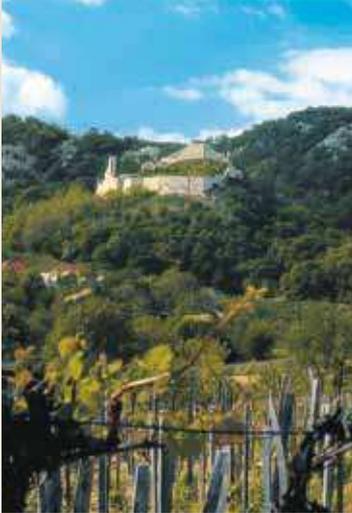
Climate: windy, a lot of sunshine, little precipitation.

Soil: loess based blackearth on chalky base rock.

Grape varieties, wines:

Chardonnay, Italian Riesling, Rhine Riesling, Sauvignon blanc – elegant, dry, definitely acidic, light wines with fine fragrance.





The picturesque Valley of Mór runs between two mountains, the Vértes and the Bakony.

In the Middle Ages vine was already grown here. During the Turkish conquest all the vine got destroyed and the territory became uninhabited. Though the Ezerjó is an old Hungarian variety, it has found its real home here, in the wine region of Mór.

The new territory has made wonder to this vine variety, elsewhere rather average and hardly known, and has revealed its unknown characteristics. Recently other vine varieties giving wines of excellent quality have been introduced here.

Area: 890 hectares.

Climate: favourable, though cooler than the average. Mild winter, a lot of air motion, which is unfavourable for diseases. The rays of the sun reach a big part of the vineyards all day long in summer. Soil: on dolomite base-rock limestone-rubble mixed with loess and sand.

Grape varieties, wines:

"Ezerjó" – neutral fragrance, full body compensating the strong acidity, manful, hard, elegant, in good years containing not fermented sugar, but of dry character. Tramini – intensive fragrance and flavour – occasionally soft. "Királyleányka" – fragrant, light, elegant. Chardonnay – fine fragrance, fiery, full-bodied.

The first Benedictine monks came to Hungary in the year 996 and settled on the hill – named Saint Martin Mountain – near the small village Pannonia and built a monastery. The monastery of Pannonhalma was the first and has been the most famous monastery of the Benedictines until today. The monks of the order preached the importance and know-how of vine production from the pulpit, too. The first college of Hungary was founded here. The first written record about vine growing is to be found in the deed of foundation of the Monastery of Pannonhalma.



Area: 750 hectares.

Climate: moderately dry, moderately warm, mild winter.

Soil: middle-hard adobe, loess, brown forest soil.

Grape varieties, wines: Italian Riesling, Müller-Thurgau, "Irsai Olivér", "Királyleányka", "Cserszegi fűszeres". The white wines are of excellent quality, they are rich in fragrance and bouquet and have a strong region character.





In the Middle Ages huge hunting feasts were held in the hall of the knights of the Somló castle, whose chief attraction was, of course, the wine of Somló.

“Though every wine bears social character and reveals its real nature when drunk in company, the wine of Somló is the drink of the lonely. It is so full of the oil of the ecstasy of creation that it is only to be drunk in devoted, definitely quiet, balanced loneliness. It is the wine of the wise, of those people who at last have learnt the greatest knowledge, serenity.”

(Béla Hamvas)

Area: 690 hectares.

Climate: very windy region, moderately warm, though rich in sunshine. Due to the slopes the sunshine is very advantageous.

Soil: loose structure, in some places clayey. Its composition is like to that of the Vesuvius – perhaps that is why the taste of the wine reminds of the Mediterranean wines.

Grape varieties, wines:

in this region only white vine varieties are to be found: “Furmint”, Italian Riesling, Sheep’s Tail. High alcohol contents, strong acids, and hardness characterise the wine of Somló. As it is a typical aged wine, it achieves its character after several years of ageing in wooden casks. It would not permit blending.





The wine region Sopron is one of the most ancient wine growing regions of the country. Grape seed finds prove that already the Celts dealt here with vine growing. Vine growing has been performed in this region since then. Almost everyone had a vineyard and a cellar, and nearly every farmer here had the wine licence, so this noble activity must have been performed in every house. A fresh pine-bough hanging from a bar indicated that new wine and a bundle of straw that aged wine was sold. A red or white ribbon showed whether the farmer was selling red or white wine. This nice custom is reviving in the streets of Sopron.



Area: 1880 hectares.

Climate: sub-alpine character. Frost-free spring, cool and rainy summer, sunny autumn, advantageous for overripening, mild winter with a lot of precipitation.

Soil: varying: clay, crystalline shale, limestone, and loess are present, too.

Grape varieties, wines:

"Kékfrankos" – pleasant tart, velvety. Merlot, Zweigelt – excellent dry red wines with high tannin contents, rich in acids.





On the south shore of Lake Balaton mainly white wine is produced, but there is some red wine production as well.

Before the Turkish occupation, due to the vine, this county was one of the richest ones of the country. The nearness of the lake, which is shallower here than on the northern shore, so it gets warm relatively fast and creates a favourable microclimate, has a favourable influence on the vineyards of the hill slopes. Because of the nearness of Lake Balaton, the beauty of the land, the old country-seats and cellars this region is visited by a lot of people these days as well.

Area: 2880 hectares.

Climate: consolidated.

Soil: loess, medium hard adobe.

Grape varieties, wines:

"Királyleányka", Italian Riesling – Fruit fragrance, rich in aroma, slightly acidic, elegant white wines. Chardonnay – fine, lively acidic, elegant. Cabernet, Merlot – fine, velvety red wines.



Pécs "was created even by God to be a wine growing region", and the people observed this in time, as vine has been grown here for 2000 years. Here it happened that the vintage was so rich that all the casks turned out to be too few and people used even pots for storing wine. Pécs (Sopianae) was the trade centre of this wine region already in the antiquity.



Area: 940 hectares.

Climate: sub-mediterranean, sheltered from the north-wind. Hot summer with a lot of sunshine, mild winter.

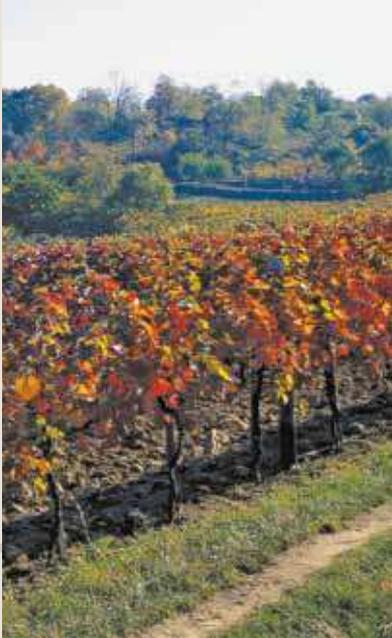
Soil: shaly hard forest soil, sandstone, loess.

Grape varieties, wines:

"Cirfandli" (Zinfandel) – characteristic wine of the region. Flower fragrance, spicy, high alcohol contents, in good years containing not fermented sugar. Italian Riesling – pleasant dry, but not acidic, mild, warming, reseda fragrance. Chardonnay – fragrant, elegant, velvety acidic.

The wines of Pécs are full-bodied, mildly acidic wines with high sugar-contents due to the big number of hours with sunshine.





Area: 2300 hectares.

Climate: mild, long winter, extreme, but dry summer, a lot of sunshine.

Soil: thick wind-blown loess with a thickness up to 30 metres.

Grape varieties, wines:

"Kadarka" – old, famous variety. By today it has become a rarity but its resettlement has already started.

"Kékfrankos" – rich fragrance, harmonious, full-bodied, high tannin contents. Merlot, Cabernet (sauvignon, franc) – fine, characteristic fragrance and bouquet, fiery, velvety. White wine is made of the varieties Chardonnay and Italian Riesling, they are full and rich in aroma. The Bikavér (Bull's Blood) of Szekszárd is of ancient origin, it is made of 2-3 red wines. Alongside Eger only Szekszárd was entitled to use the name Bull's Blood.

In the 19. th century the red wine of Szekszárd ("Kadarka") was delivered to all parts of Europe. France bought big quantities at the time of the Phylloxera pest, as – as they said – only the wine of Szekszárd came up to the quality of their wines. Franz Liszt tasted the wine visiting Szekszárd several times, he presented even Pope Pius IX. with it in 1865, who wrote the following appreciative words about it: "...this wine of Szekszárd preserves my health and unbroken spirit."

"The elegant wine, that of Villány is the wine of the cavaliers and the ladies. As for me, I would only give Villány wine for balls... All its advantages come to light when you have had a bath, shaved and changed clothes from head to toe. The best in tails or a dinner jacket, ladies in neckline. It is moderate, fine, well educated." – writes Béla Hamvas.

The excellence of the wine of Villány is illustrated by the fact that it came outside Europe in the XIXth century, to America and Brazil, too.



Area: 1890 hectares.

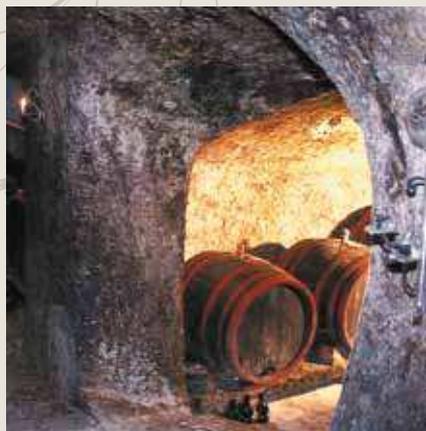
Climate: sub-mediterranean character. Hot summer, mild winter with a lot of sunshine. Frequent hails.

Soil: loess and clay rich in lime.

Grape varieties, wines:

"Portugieser", Cabernet Sauvignon, "Kékfrankos", Merlot – dark ruby colour, robust, full-bodied, spicy bouquet. "Hárslevelű" – white wine with flower fragrance. Italian Riesling – long, warming white wine. In the region of Siklós merely white wine, in the region of Villány merely red wine is produced.





Similarly to the wine regions Eger and Tokaj wine is stored here in – sometimes huge – cellars hollowed in rhyolite-tuff. Some of the walls and columns are decorated by the precious works of peasant stonecutters.

The famous wine of Miskolc was aged in cellars covered with thick mould. On the hill Ávas, which is altogether 100 metres high, once there used to be rich vineyards. On its slopes more than one thousand cellars were hollowed.

Area: 1590 hectares.

Climate: lot of sunshine, cool.

Soil: loess on rhyolite-tuff rock base, forest-soil with clay deposit.

Grape varieties, wines:

“Kékfrankos”, “Leányka” – fragrant, lighter and thinner than that of Eger. Italian Riesling – light, elegant. A lot of other sorts – grown on smaller territories – can be found here as well, but the climatic and soil conditions are, above all, favourable to the production of white wines.

This old, baroque town is known abroad first of all for its wine. Though the ecological conditions are favourable for white wine production, the name "Egri Bikavér" (Bull's Blood of Eger) sounds familiar all over the world and this wine has made the town of Eger and its surroundings famous.

There is a large cellar- and cave-system beneath Eger, through the corridors of the cellars the town can be walked through under the surface in its whole width. Parts of the caves are of natural origin, but most of them are artificial, decorated with carvings.



Area: 5160 hectares.

Climate: little precipitation, long winter.

Soil: lava rock, rhyolite tuff.

Grape varieties, wines:

"Kékfrankos", Cabernet, Merlot, "Portugieser" are the base of Egri Bikavér.

(Characteristics of the wine: harmonious, full-bodied, velvety, harsh, warming, – it gets its characteristic bouquet after years of ageing in wooden casks.)

From grapes named "Leányka" the slightly sweet, fruity wine with complex taste-harmony is made. Italian Riesling – harmonious, fine, characteristic fragrance, elegantly acidic.





In our largest hill- and mountain wine region good quality white wine is produced. The hill-sides are sheltered from the north wind by the mountain chain of the Mátra and most of the vine-territories can be found amidst forests. Past and present get on well together: modern wine production and the old, merry, Hungarian vintage tradition do not exclude each other. Several medieval wine cellars can be found in the area, some of them have been reconstructed and offer wine even today. The wine district reaches its market success mainly with its reductive, fruity wines.

Area: 7100 hectares.

Climate: sheltered from wind.

Soil: volcanic rock (andesite-rhyolite-tuff) covered by loess and sand.

Grape varieties, wines:

Müller-Thurgau – fragrant, light, soft. Italian Riesling – dry, fresh acidic. Muscat Ottonel – high alcohol contents, fragrant, high sugar degree. Though red wine production has gone back, “Kékfrankos” and Zweigelt wines are still produced. Wines made with reductive method, fitting the western taste better, can be found here too, which are fresher and contain less alcohol.



It can only be spoken in the superlative about this wine, as it is a medicine, a real nectar. The secret of this wine is not to be sought extra in the nature of climate, position or soil, but in the common effect of all of these. The long, hazy, sunny autumn is favourable for the shrivelling of the ripe grape berries and for the development of noble rot. The world famous Szamorodni and Aszú wines are made by adding these berries with noble rot, and the more "aszú"-grapes the wine contains the more precious it is.



Area: 5860 hectares (87 km long, 3-4 km wide).

Climate: hot summer, long, hazy autumn.

Soil: loess and humid soil based on rhyolite- and andesite-tuff.

Grape varieties, wines:

"Furmint" – developing noble rot best, acidic, fine fragrance.

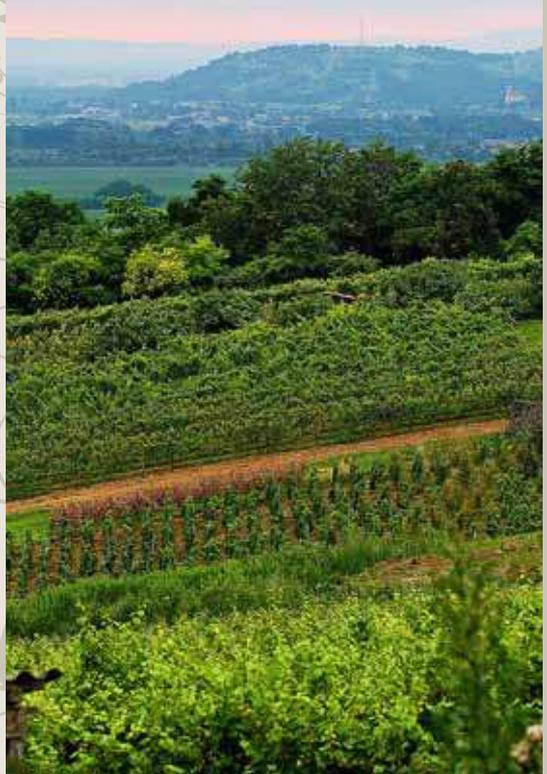
"Hárslevelű" – more robust, full-bodied. Yellow Muscat – developing noble rot under favourable conditions, hard acid, extraordinarily fine, elegant fragrance.

Wines with the highest alcohol-, sugar-, and acid-contents of the country are born in Tokaj.





Several harrow-cellars prove that the tradition of viticulture at the hills of Zala goes back to the past more than hundred years. The characteristic representatives of folk architecture can only be met in this area by now. The harrow-cellars were carpentered from timbers and were plastered with clay from in- and outside. There have only been left a few samples of them by now – breathing the strange atmosphere of death. By becoming a wine region in 1998 again, there is once more hope that the values here – coming into adequate hands – will be preserved.



*Area: 1170 hectares.
Climate: mild, consolidated, wet.
Soil: brown forest soil.*

*Grape varieties, wines:
Italian Riesling, Müller-Thurgau,
"Zöld veltelini" (Veltliner), Char-
donnay, Zweigelt.*



The wine region of Tolna belongs to the wine regions since 1998. However, vinegrowing has had an old tradition here it can be traced back to the Roman times. The settlers of German nationality, whose role was very important in strengthening the viticulture deceased by the XVIth century, have played a significant role in vinegrowing. The main pride of the wine region is the cellar-village of Györköny. The localities of the Tolna Wine route welcome the guests with numerous sightseeing and excellent wines.

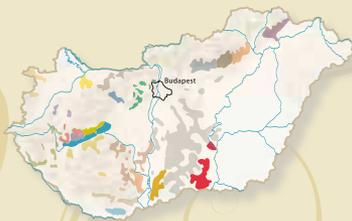


*Area: 3150 hectares.
Climate: mild winter, dry and sunny summer.
Soil: field- and forest soil.
Grape varieties, wines: Chardonnay, Italian Riesling, Grüner Veltliner, Müller-Thurgau, Riesling, "Kadarka", "Kékfrankos", Zweigelt.*



GRAPE VARIETIES

(In the order of the size of the planted territory)



ITALIAN RIESLING

Origin: not cleared, Italy or France.

Vine-stock: medium or weak growth, dense, thin canes.

Cluster: small, cylindrical, filled, often with a side cluster.

Ripening: beginning of October.

Wine: resembling of the taste of bitter almonds, mostly soft, with varietal character. From the overripe grapes wines of special quality are made.

Area: widespread, can be found in almost every wine region.



MÜLLER-THURGAU

Origin: Germany.

Vine-stock: strong growth, few, medium-stiff standing canes.

Cluster: medium size, shouldered, filled.

Ripening: mid-October.

Wine: variety-character; from its must reductive type, quickly developing wine is merely made.

Area: wine regions Mátra, Neszmély, Balatonfüred-Csopak, Zala.



FURMINT — (HUNGARICUM)

Origin: not cleared.

Vine-stock: very strong growth, few, long, thick canes.

Cluster: medium size, loose, cylindrical.

Ripening: mid-October.

Wine: fragrant, fiery, acidic, a bit tart. In good vintages develops noble rot.

Area: wine regions Tokaj, Nagy-Somló, Bükk.

EZERJÓ — (HUNGARICUM)

Origin: Hungary.

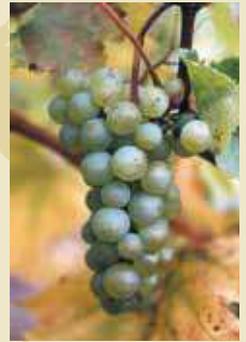
Vine-stock: strong growth, few canes.

Cluster: medium size, shouldered, filled.

Ripening: end of September.

Wine: rich in alcohol, hard, tastes a bit tartish.

Area: wine regions Mór, Kunság, Neszemény.



CHARDONNAY

Origin: France.

Vine-stock: numerous, cylindrical, brownish-yellow canes.

Cluster: small, cylindrical or shouldered, moderately filled.

Ripening: end of September.

Wine: variety character, fine bouquet, strong character, vivid, elegant.

Area: 1 wine regions Etyek-Buda, Mátra, Tolna, Balatonboglár, Neszemény.



HÁRSLEVELŰ — (HUNGARICUM)

Origin: probably Hungary.

Vine-stock: very strong growth, rare, stiff-standing canes.

Cluster: big, can even reach the length of 40 cm. Cylindrical; with loose ends, branches off sometimes.

Ripening: beginning of October.

Wine: varietal-character, fine, linden-honey-fragrance and bouquet, full-bodied. After several years of ageing excellent quality. (Together with the Furmint forms the wine of Tokaj.)

Area: wine regions Tokaj, Mátra, Eger.

CSERSZEGI FŰSZERES — (HUNGARICUM)

Origin: Hungary.

Vine-stock: medium strong growth, few canes with long internodes.

Cluster: medium size, shouldered, conical, moderately filled.

Ripening: end of September.

Wine: fragrant, specific spicy aroma and lively acidity.

Area: wine regions Csongrád, Hajós-Baja, Kunság, Etyek-Buda, Balaton-felvidék, Zala.



RIESLING (Rhine-Riesling)

Origin: the Rhine region.

Vine-stock: strong growth, medium number of stiff, up-standing, cylindrical canes.

Cluster: small, cylindrical or a bit conical, often asymmetric, filled.

Ripening: end of September.

Wine: sweet fragrance and bouquet. Usually hard, but its acids are fine, big extract contents.

Area: wine regions Csongrád, Tolna, Etyek-Buda, Hajós-Baja.



KÖVIDINKA — (HUNGARICUM)

- Origin:* Hungary.
Vine-stock: strong growth, rare, greyish-brown canes.
Cluster: medium size or small, shouldered, filled.
Ripening: mid-October.
Wine: light, table-wine quality.
Area: wine regions Kunság, Csongrád.

IRSAI OLIVÉR — (HUNGARICUM)

- Origin:* Hungary.
Vine-stock: medium strong, long, lying canes.
Cluster: medium size, shouldered, loose.
Ripening: beginning of September.
Wine: intensively muscat-like, soft, fast ageing.
Area: wine regions Pannonhalma, Balatonboglár, Mátra, Neszemély.



MUSCAT OTTONEL

- Origin:* France.
Vine-stock: weak growth, lying, thin canes.
Cluster: medium size, cylindrical or a bit shouldered, moderately filled.
Ripening: mid-September.
Wine: fine fragrance and bouquet, soft, fine acids. Excellent raw material for blending.
Area: wine regions Mátra, Eger, Balatonboglár.



PINOT GRIS

Origin: France.

Vine-stock: medium growth, thin, lilac-greyish, bloomy canes.

Cluster: small, cylindrical, strongly filled.

Ripening: end of September.

Wine: harmonious, full-bodied, rich in flavour, bouquet, and extract, fine acid.

Area: wine regions Mátra, Badacsony, Balaton-felvidék.

KIRÁLYLEÁNYKA — (HUNGARICUM)

Origin: Transylvania.

Vine-stock: strong growth, dense canes.

Cluster: medium size or small, shouldered, filled.

Ripening: end of September.

Wine: moderate muscat fragrance, fine, harmonious, full-bodied.

Area: wine region Balatonboglár, Pécs, Neszmély, Pannonhalma.



LEÁNYKA

Origin: Moldavia.

Vine-stock: strong growth. Numerous, thick, light-brown canes.

Cluster: small, shouldered, filled.

Ripening: mid-September.

Wine: fragrance and bouquet with varietal character, rich in alcohol, fiery, soft.

Area: wine regions Eger, Bükk, Mór.



SHEEP'S TAIL — (HUNGARICUM)

- Origin:* Austria or Hungary.
Vine-stock: medium growth, flat, light-brown canes.
Cluster: small, cylindrical, filled.
Ripening: mid-October.
Wine: special acids, fine fragrance.
Area: wine regions Nagy-Somló, Balatonfüred-Csopak.

KÉKNYELŰ — (HUNGARICUM)

- Origin:* unknown, probably Hungary.
Vine-stock: medium growth, curved, flat canes.
Cluster: medium size, a bit shouldered, loose.
Ripening: beginning of October.
Wine: fine fragrance and bouquet, in some vintages special quality.
Area: wine region Badacsony.



KÉKFRANKOS

- Origin:* unknown.
Vine-stock: very strong growth, with few upright canes.
Cluster: medium size, shouldered, sometimes branched, moderately filled.
Ripening: end of September.
Wine: fine tannic material contents, a little acidic flavour. The most important component of the Egri Bikavér.
Area: wine regions Szekszárd, Villány, Sopron, Eger, Mátra (but it can be found everywhere, where blue grapes are grown).

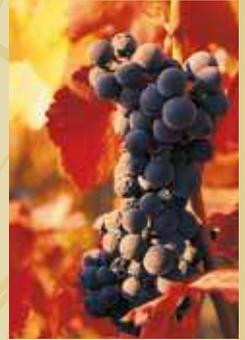


ZWEIGELT

- Origin:* Austria.
Vine-stock: medium growth, rare cane.
Cluster: medium size or big, shouldered, well filled.
Ripening: end of September.
Wine: good quality, rich in tannic acid, harmonious.
Area: wine regions Eger, Mátra, Szekszárd, Csongrád.

PORTUGIESER

- Origin:* Portugal, according to some experts: Austria.
Vine-stock: medium growth, a little extending canes.
Cluster: medium size, shouldered, moderately filled.
Ripening: beginning of September.
Wine: variety-characteristic, nice colour, fine tannic acid contents.
Area: wine regions Villány, Eger, Szekszárd.



CABERNET SAUVIGNON

- Origin:* France.
Vine-stock: weak growth, stiff-standing canes.
Cluster: small shouldered, moderately filled or loose.
Ripening: beginning of October.
Wine: special quality, definitely variety characteristic, velvety, rich in tannic material.
Area: wine regions Villány, Szekszárd, Eger, Balatonboglár, Hajós-Baja.



KADARKA — (HUNGARICUM)

Origin: Asia Minor.

Vine-stock: strong growth, thick canes.

Cluster: medium size, rich yield, easy rotting.

Ripening: beginning of October.

Wine: excellent, spicy and characteristic bouquet.

Area: wine regions Kunság, Csongrád, Szekszárd.



MERLOT

Origin: France.

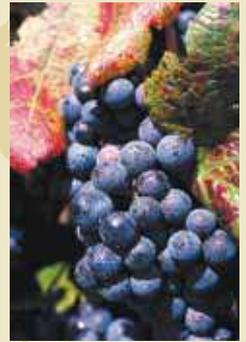
Vine-stock: medium strength, stiff-standing canes.

Cluster: small, shouldered, loose.

Ripening: end of September.

Wine: usually deep red colour, full, velvety flavour. Dry quality wine with characteristic bouquet.

Area: wine regions Eger, Szekszárd, Balatonboglár, Villány.



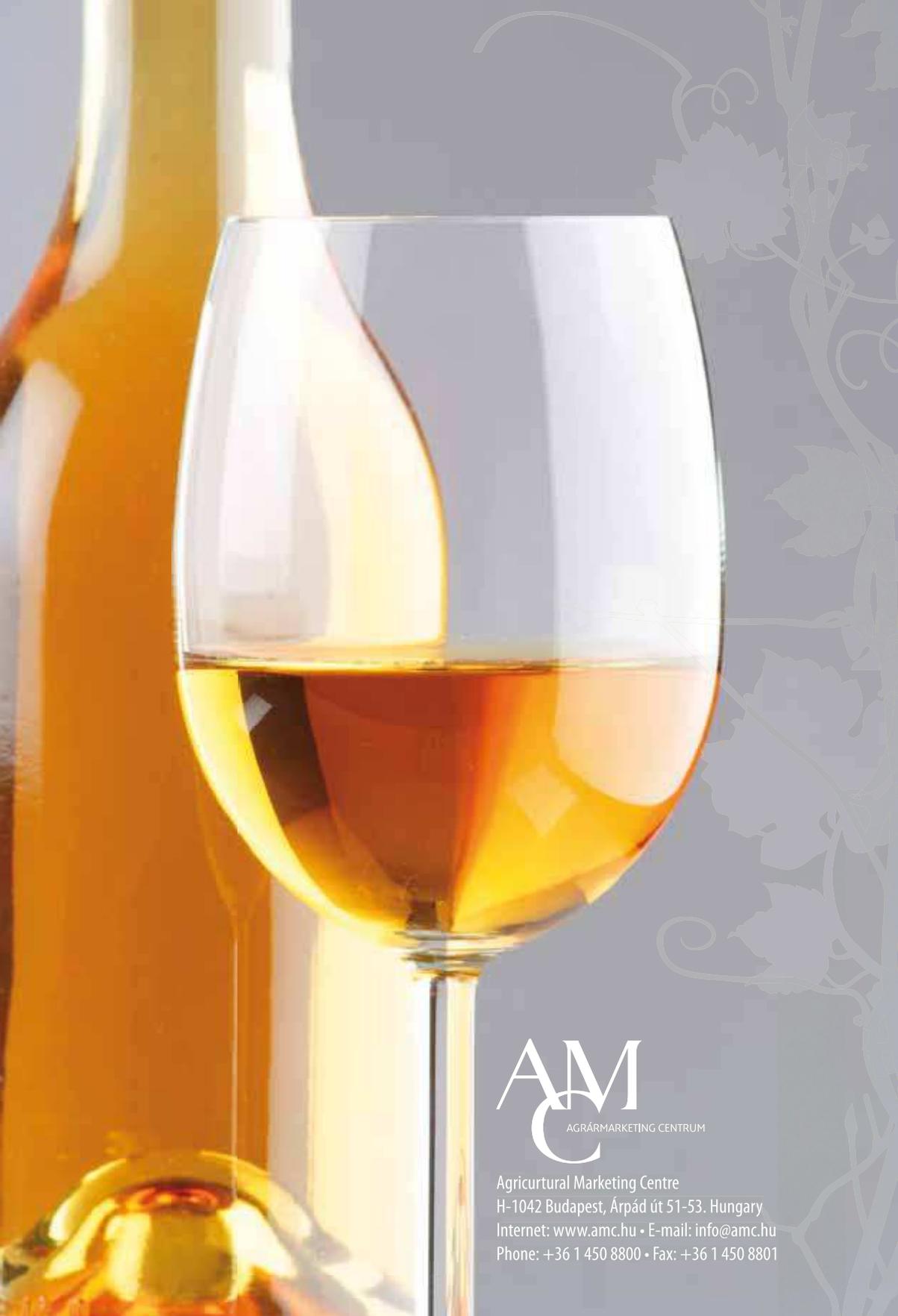
AMC Publication.

www.amc.hu

Free Copy

Design and Print Sasdi Printing House, Hungary.

www.sasdi.hu



AM
AGRÁRMARKETING CENTRUM

Agricultural Marketing Centre
H-1042 Budapest, Árpád út 51-53. Hungary
Internet: www.amc.hu • E-mail: info@amc.hu
Phone: +36 1 450 8800 • Fax: +36 1 450 8801

