

JAKAB

BADACSONY

PINOT NOIR HIGH

Vintage: 2022

Colour: red

Grape variety: pinot noir

Sweetness level: dry

Wine region/wine district: Balaton/Badacsony

Alcohol: 12,5%

Acidity: 5,4 g/l

PH: 3,40

Winemaking: Two weeks of skin contact in open vats with manual punch-downs, followed by gentle pressing. To reduce tannin levels, the must was destemmed after one week. Malolactic fermentation took place partly in tank and partly in barrel. The wine was aged in a mix of Hungarian, French, and Stockinger oak barrels (500 L and 228 L), of first, second and third fill. After gentle filtration, it was bottled in early December 2023.

Vintage: A warm and dry vintage that turned distinctly rainy after 20 August – fortunately, the earlier lack of rain did not negatively affect the structure of the wines. In areas with thinner topsoil, the grapes produced particularly concentrated and complex fruit; as a result, the Pinot Noir High shows a refined and elegant expression from this year..

Tasting Note: Pinot Noir from Kűszöb Orra, grown on red sandstone soil at an altitude of 260 meters. Deep ruby color with a rich texture. Deep ruby in colour with a rich texture. Its intense bouquet is led by fresh red and black berry fruits, complemented by barrel spices, and further enriched on the palate by developing tertiary aromas – subtle earthy, leafy and mushroom notes – along with a touch of tobacco. The wine shows vibrant acidity, a full body, and firm tannins characteristic of the vintage.

Ageing potential: at least 6–8 years.

