

JAKAB

BADACSONY

PINOT NOIR WHITE

Vintage: 2024

Colour: white

Grape variety: Pinot Noir

Dryness: dry

Wine district/Wine region: Badacsony/Balatoni

Alcohol: 13,5%

Acidity: 6,4 g/l

PH: 3,17

Winemaking: Following the harvest, the grapes underwent gentle whole-bunch pressing, without skin contact or maceration. Malolactic fermentation took place in tank and barrel. The wine was matured in Hungarian, French, and Stockinger oak barrels (500 and 228 litres), using first, second, and third-fill vessels. After gentle filtration, the wine was bottled in early August 2025.

Vintage: A notably warm year, marked by early budbreak and an early harvest. Until the end of June, rainfall was adequate, but July and August brought hot, drought-like conditions. Harvest began on 13 August with Pinot Noir selected for sparkling base wine, and concluded in the first week of September with Kéknyelű, the last variety to be picked. The vintage is characterised by concentrated fruit and structure, yet retains a restrained alcohol level.

Tasting notes: A white wine made from Pinot Noir, sourced from the 'Küszöb Orra' vineyard on red sandstone soil at an altitude of 260 metres above sea level. It has a very pale pink hue. The intense nose reveals juicy cherry, rose, and a flinty character; as it opens up, stone fruits also begin to emerge. The palate is beautifully guided by refreshing, lively acidity, with aromas of green Padrón pepper, blackcurrant, and a touch of biscuit complementing the bouquet. The finish is accompanied by white grapefruit.

