

## Fehérborok – White Wines

*Tokaj Nobilis Sárgamuskotály 2019/ Tokaj, Bodrogkeresztúr 4 990 Ft/bottle*

*Produced by a small Family vineyard in Tokaj, where husband and wife are both winemakers. Sarolta the wife makes the Family wines and is also the founder of the Woman Wine Makers of Tokaj. András the husband is the head winemaker of the Patricius Winery. This wine is made from the muscat lunel grape variety. It is a strong grape character with green herbs fragrant and nice muscat aromas. The wine is medium-dry, the light residual natural sugar gives a round balance to the wine. This wine is easy to love.*

*Etyek Kúria Sauvignon Blanc 2019/ Etyek-Buda, Etyek 5 790 Ft/bottle*

*It is a crispy dry white wine from the Etyek-Buda district which is Budapest's wine garden. It is a New world style sauvignon blanc and it doesn't want to be more. It is a dry wine with very fresh acidity. Its typical character is its green vegetable taste.*

*Bodrog Borműhely Dry 2017/ Bodrogkeresztúr, Tokaj 5 990 Ft/bottle*

*It is a basic dry white from the cellar of a small winery of Tokaj. It is a blended wine; 80% furmint, 20% Hárslevelű varieties. This volcanic wine was fermented in a steel tank. It is a medium bodied, fresh, crispy dry white. It is an everyday wine, it is enjoyable even without a dish. This wine is very good start to get to know the Tokaj wine district.*

*Kislaki Matacs Chardonnay 2019/ Balatonboglár, Szőlősgyörök 6 490 Ft/bottle*

*It is made by a small wine cellar next to the Balaton, from young wine stocks of several chardonnay clones from loess vineyard opposite to the Balaton lake. The wine was aged in used 500 litres oak barrels. It has a fruity taste with a touch of creamy oak character. It is not too heavy, an easy to drink chardonnay.*

*Éliás Pince Badacsony Olaszrizling 2020/ Badacsony 6 990 Ft/bottle*

*The Badacsony is a volcanic rock on the northern part of Lake Balaton. It is a traditional wine, made in aged, big oak barrels. The wine has warm, rich, mineral taste; beautifully represents the Badacsony Hill.*

*Szepesy Nyúlászó Furmint 2018/ Tokaj, Mád 17 990 Ft/bottle*

*The legendary winemaker Istvan Szepesy made this wine. The grape was grown on the Nyúlászó wine slope which has less hard soil than the other Mad vineyards. It is volcanic, but on the top, there is clay layer. The Nyúlászó Furmint is always aged earlier, which gives it little bit "softer" character. It is a really big dry white wine.*

*Holdvölgy Hárs 2009/ Tokaj, Mád 15 990 Ft/bottle.*

*This wine is made from the second grape variety of the wine district, the Hárslevelű. The Winery is one of the most brilliant wine producers of the region. They have the most experienced oenologist, very good, clean technology and a talented young wine maker. The cellar is also beautiful, they have 1,5 km renewed old cellar labyrinth, where they have a big concert hall as well. The wine was fermented in steel tanks and was aged in oak barrels. The wine has an elegant, aged character. It is dry with nice bottle bouquet. In the year 2009 there was an outstanding vintage. This wine is already sold out from the market for a good reason; it is a very exciting wine.*

## Rosé bor – Rosé Wine

*Riczu Rosé 2020/ Villány, Siklós 4 290,- Ft/bottle*

*This wine gives everything what we expect from a Rosé wine. Young, fruity, light, pink, dry. It comes from the most southern wine region of Hungary. Its' spicy character is coming from the Kékfrankos grape; the fruity taste comes from the Merlot grape variety.*

## Vörösborok – Red Wines

### *Centúrio Kékfrankos 2020/ Gyöngyöstarján, Mátra*

7 990 Ft/pal./bottle

*Kékfrankos is the dominant red grape variety in Hungary. This wine is made in a small family owned vineyard on the cool Mátra Mountain. This variety is semi coloured, can be rich and deep also. We believe that the winery shows the really character with this wine of the Kékfrankos. It is spiced, medium bodied dry red wine, with good vibrant acids. It is fruity, an easily drinkable wine.*

### *Heimann Kadarka 2017/ Szekszárd*

5 990 Ft/pal./bottle

*It is the autochthone red variety of the Carpathian Mountains, however it is very difficult to grow, because it is a very sensitive grape. This winery has the best Kadarka grape clone. This wine has low tannins, it is very fruity with vibrant acidity. It is like a young pinot noir without tannins and more fruit. It is always light coloured, crispy; an easily drinkable wine. Kadarka matches very well with the signature paprika dishes of the Hungarian cuisine, for example the Letscho or Paprika chicken.*

### *St. Andrea Hangács Bikavér 2017/ Eger, Egerszalók*

10 900 Ft/pal./bottle

*The St. Andrea winery is in these days the best of its wine region. Two generation make the wines together in the winery; they produce very sophisticated fine wines. With their crystal-clear philosophy, they have a good potential to make the Eger wine region great again. The Bikavér is the flagship blend of Eger. Three grapes the least are blending in the Bikavér, but the base must be the Kékfrankos. Bikavér blend is fermented and aged in oak barrels. All grapes of this Grand Superior Bikavér come only from the single vineyard of Hangács. This wine is made from fives grape varieties which are kékfrankos, merlot, pinot noir, cabernet franc and kadarka. This is a medium bodied, sophistic dry red wine, with the touch of ripe red berries, anisette, fennel and sweet spices. It has elegant tannins along with a sweet creamy and earthy character.*

### *Mikóczi Cabernet Sauvignon 2017/ Szekszárd, Bába*

9 990 Ft/pal./bottle.

*Winery founded 15 years ago. This wine is made by a small winery with 4 hectares of vineyards. The wine was aged for 12 months in Hungarian 225 liters oak barrels. It has tastes of tobacco smoke, coffee roast aromas and black berries. It is a bodied red wine with long aftertaste.*

### *Riczu Prémium Cabernet Franc 2018/ Villány, Siklós*

13 990 Ft/pal./bottle

*The winery owns 7 hectares of vineyards and makes wines from other 62 hectares. They use natural methods only and they also produce vegan wines. This wine was aged in small new French and Hungarian oak barrels for 24 months.*

*It is a good balanced and structured wine; has plum, vanilla, blueberry, round tannins and spicy character.*

### *Ruppert Merlot 2016/ Villány, Babarcszölős*

9 990 Ft/pal./bottle

*The grape comes from the last Villány hill slope. It is fermented and aged in oak barrels. It has nice, velvety tannins, with black berry and sour cherry. It is an aged red wine with long, deep taste.*

### *Takler Regnum 2016/ Szekszárd*

19 900 Ft/pal./bottle

*This is the iconic winery of the region. Five grape varieties are in the cuvée: Merlot, Cabernet Franc, Kékfrankos Syrah and Cabernet Sauvignon. It was aged in French and Hungarian small oak barrels. This elegant dry wine has moderate oaky character; gingerly spicy, and black fruits taste.*

## **Tokaji Édes nemes borok 0,5 l palack – Noble Sweet wines form Tokaj 0,5 l bottle**

*Bodrog Borműhely Mesés 2016/ Bodrogkeresztúr*

7 990 Ft/pal./bottle

*This wine is from a very small winery in Bodrogkeresztúr. It is a sweet wine made of noble, late harvested grape which partly contains botrytis. The residual sugar is in beautiful balance with the acidity. The taste gives some pear, honey, sun dried fruits and touch of woody character.*

*Bodrog Borműhely 6 Puttonyos Aszú 2013/Bodrogkeresztúr*

18 990 Ft/pal./bottle

*It is the famous and almost unbelievable aszú wine which comes from the unique volcanic hill soil. 2013 was a very good, hot and dry year, provided a late and long aszú harvest. The wine was only made from hand-picked, noble, late harvested botrytis grape. It was aged for 24 months in Hungarian wood barrels. This aszú has a very rich, long aftertaste showing pineapple, peach, fine spices. It is a beautifully balanced sweet wine with very long acidity, which brings harmony into this wine. It is not just a sweet wine; it is delicate, elegant and brilliant.*

*Thanks to the traditional approach, the method of harvest and the exceptional grape this is the elixir of Tokaj; tasting it will provide an exceptional experience you will never forget.*

*Holdvölgy Intuition No.1 Zéta Szamorodni 2008/Mád*

15 990 Ft/pal./bottle

*This wine was made also with a very unique method; they harvested all cluster with healthy and the botrytis berry together, that is called the Szamorodni (szamorodni in Slavic means how it was born) wine. It is not so sweet, because the balance of acidity and sweetness always to go a little bit to the acidity by the Szamorodni. This wine is even more unique, because it is made only from Zéta grape variety, which is the 5<sup>th</sup> most important grape in Tokaj. The concentration of tastes is similar to the 6 p. Aszú, but it has a much lighter character, it shows much more spices, with some orange and orange peel and passion fruit. This is also a beautiful aged sweet wine.*

## **Pezsgő Borok- Sparkling Wines**

*Francois Rosé Brut Nature 2017/ Etyek-Buda, Budafok*

9 590 Ft/pal./bottle.

*The Francois President is the flagship brand of the Törley Sparkling wine Manufactory. Is it made always with Methodé Traditionelle; means that the second fermentation and the aging are made in the same bottle in which the sparkling wine is served. The base of the wine is pinot noir from Etyek-Buda wine district. The extra added sugar dosage is 0 gram; it is making this sparkling wine a very good aperitif or a good choice for dishes like fish or poultry.*

*Francois President Brut 2017/ Etyek-Buda, Budafok*

9 590 Ft/pal./bottle

*Methodé traditionnelle. The basic wines are chardonnay and pinot noir. The extra added sugar dosage is 8 Gram. It has fine bottle bouquet, elegant bubble; very good matching with light salads, fish and poultry dishes. Thanks to the very light character and the moderate sweetness this sparkling wine can also be enjoyed on its own.*

*Kreinbacher Prestige Brut/ Somló, Somlóvásárhely*

11 990 Ft/pal./bottle

*The Kreinbacher brand brought new attitude and inspiration into the Hungarian Sparkling wine market. Guy Forget the leading consultant in the Winery is a wine maker for the Paul Bara Champagne House. The basic wine of this sparkling wine was made from the furmint grape. After 30 month of bottle aging, 8,5 Gram extra sugar dosage was added to the wine. It is a nicely structured and balanced sparkling wine, with fine bubbles, some lime and flower notes and a sweet bread taste.*

## Champagne-ok, Champagnes

*Taittinger Brut Reserve NV/ Reims*

*24 900 Ft/pal./bottle*

*It is one of the biggest brands amongst the Champagne Houses. The champagne is non-vintage. This Champagne is one of the best brut champagnes of the world.*

*Louis Roederer 2008 Brut/ Reims*

*42 900 Ft/pal./bottle*

*This Champagne House is one of the icons in Champagne. This is the vintage version of the basic brut champagne from 2018. It is not The Cristal, but also fabulous.*

*Taittinger Comtes de Champagne Brut 2006 / Reims*

*58 900 Ft/pal./bottle*

*This is the flagship of the Taittinger Champagne House, made only in the best years/vintages. We are lucky that we can offer you the 2006, we cannot find more words for this wonder Champagne.*