

TIWARI HOUSE

LAKE BALATON . HUNGARY



Unwritten Poem Lava Love, 2022

Light and playful, ruby-hued beauty perfect for summer sipping, expressing passion & power of volcanic terroir

VINEYARD & VITICULTURE

A family-owned, eco-friendly wine estate in the volcanic hills of Lake Balaton, Hungary, surrounded by national parks. Volcanic and basalt soils, pristine lake, cool climate, pure forest air and plenty of sunshine create magical environment for our vineyards on Nemesgulacs slopes.

Organic farming and winemaking – Under conversion
Vegan friendly - certified

Vintage: A mild winter, early bud burst, water stress during the growing season, and rainfalls during the ripening and harvest periods. A challenging vintage marked with well-timed decisions.

Age of vines: 45 years old

Soil: Sandy topsoil, Sub-soil made of Basalt rocks & red clay

Grapes: 100% Kékfrankos (Blafränkisch)

Harvest: Only good grapes picked by hand on 28-Sep in small capacity boxes. Very low yield of 0.29Kg per m².

WINEMAKING

Hand-picked whole bunches were destemmed, followed by fermentation in stainless steel vats using indigenous neutral yeast. Marc was removed after 3 days, and fermentation continued for additional 15 days at cool and controlled temperatures. Malolactic fermentation was allowed. Pre-bottling filtration was done without using any clarifying agent. Bottling started by mid-March.

Sweetness: Dry *Type:* Light Red, Still

Vintage: 2022 *Bottles:* 3800

Full bottle wt: Light. 485g *Alcohol:* 12.5%

OPTIMAL CONSUMPTION ADVICES

Consume over the next 4 years. Serve at 12°C to 15°C.

FOOD PAIRING

Duck breast, Wagyu, Unagi

TASTING NOTES

Buttermilk and caramel notes on the nose are followed by bursts of raspberry and cherry. With super light tannins and refreshing butterscotch palate, its unforgiving fruit yogurt taste lingers long, offering a nice blend of fruits and finesse that will leave you wanting more.



Vintage lot: KHBT | Bottling lot: H0477 | HS Code: 22042180

