

# TIWARI HOUSE

LAKE BALATON . HUNGARY

## Tiwari Prestige Cuvée Blanc, BN, 2019

*A blanc-de-blanc masterpiece crafted through Méthode Traditionnelle, capturing the essence of Hungary's volcanic terroir*

### VINEYARD & VITICULTURE

In Lake Balaton's volcanic hills, Hungary, a family-owned, eco-friendly estate flourishes amid national parks. Volcanic soils, pristine lake, cool climate, and pure air conjure magic for Nemesgulacs vineyards. Tiwari House nurtures 2.5 ha of rare white grapes Kéknyélu & Budai Zöld, side-by-side for cross-pollination, creating their Prestige Cuvée.

Organic farming and winemaking – Under conversion  
Vegan friendly - certified

*Vintage:* Cold winter with sunny spells, a warm and dry spring, summer with some chilly nights, followed by average rainfall and favorable harvest.

*Age of vines:* 70+ years old

*Soil:* Sandy topsoil, Basalt rocks & Red clay

*Grapes:* Kéknyélu & Budai Zöld

*Harvest:* Hand-picked on 21-Sep. Very low yield of 0.28Kg per m<sup>2</sup>.

### WINEMAKING

After a very delicate pressing of the grapes, the must underwent spontaneous fermentation for 15 days in steel vats at controlled temperatures. Employing the classic method, bottle fermentation began in March, progressing slowly in the cellar for 9 months at 13°C. The wine then aged gracefully in the bottle with lees for 30 months.

*Vintage:* 2019 *Type:* Méthode Traditionnelle

*Dosage:* Zero *Bottles:* 5000

*Ageing:* Min 30 months *Alcohol:* 12.4%

*Dégorgement:* 2 months before release

### OPTIMAL CONSUMPTION ADVICES

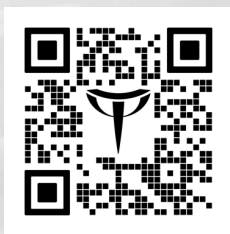
Consume now or over the next 15 years. Serve between 6 and 8°C in a glass with a tall and elegant tulip shape

### FOOD PAIRING

Oysters, Caviar, Scallops, Percebes, Abalone, Pufferfish

### TASTING NOTES

Fine bubbles, revealing tantalizing notes of fresh lemon, green apple, and earthiness. This bone-dry, organic, and vegan creation echoes the elegance and complexity of the finest Champagnes, blending subtle hints of brioche and toasted hazelnuts for a luxurious indulgence.



*Vintage lot:* JBRA | *Bottling lot:* H0098 | *HS Code:* 22041093

