



PANNONHALMI
FŐÁLTALKALMAZOTTAK EGYESÜLETE

A.D. 996

PANNONHALMI HEMINA 2024 white

Wine

Name: Pannónhalmi Hemina
dry white wine with protected designation of origin
Vintage: 2024
Quantity: 20,000 bottles

Terroir

Vineyard: Széldomb, Packalló
Soil: sand and loess soil, brown woodland soil
Exposure: south and south-west slopes

Grape

Variety: 70% chardonnay, 15% pinot blanc,
5% sauvignon blanc, 5% welschriesling, 5% rheinriesling
Plantation: 2001-2009
Density: 5210 vines/ha
Training: Guyot, low cordon
Harvest: between 2 and 25 September 2024

Vinification

The biologically ripe grapes of the different varieties were harvested separately. After destemming the grapes the berries were first selected by an optical sorting machine and then pressed, the cleared juice was put into 500 litre Hungarian oak barrels for the fermentation. Also the malo-lactic fermentation took place in the barrels and we have been stirring up the fine lees regularly for 8 months to increase the complexity of the wine and enrich its aromas.

Description

Hemina is the Burgundian style white wine of our winery that is composed of grape varieties according to the conditions of each vintage. The wine of the recent vintage is based on chardonnay and pinot blanc that ensure the full body and the creamy structure, ornamented with the calcareous minerality and the delicate notes from the aging in used barrels and enriched by the lively fruitiness of sauvignon blanc and the vivid acidity of both rieslings. It is a complex and rich wine that can even develop with bottle aging.

Analysis

Alcohol: 14.36% vol.
Extract: 23.8 g/l
Sugar: 5.0 g/l
Acidity: 4.5 g/l

Service

Serving temperature: 14-16°C
Optimal consumption: 2025-2030
Storage temperature: below 15°C
Food match: perfect pairing to grilled dishes and garnishes with cream or forest mushrooms