



PANNONHALMI
FŐPÁTI SÁG

A.D. 996

PANNONHALMI PRIOR 2024 red

Wine

Name: Pannónhalmi Prior
dry red wine with protected designation of origin
Vintage: 2024
Quantity: 2,500 bottles

Terroir

Vineyard: Széldomb, Babszökő, Tavaszó
Soil: sand and loess soil, white and red clay, brown woodland soil
Exposure: plateau, south and south-west slopes

Grape

Variety: 100% pinot noir
Plantation: 2001-2004
Density: 5210 vines/ha
Training: Guyot, low cordon
Harvest: between 29 August and 4 September 2024

Vinification

The harvested grapes were destemmed but not crushed, then selected by an optical sorting machine and put in stainless steel tanks. A cold maceration below 7°C and without fermentation was started first in order to concentrate the fruitiness during one week before fermentation. The fermented mash was pressed and the wine was put into mainly new 228 litre Hungarian barrels to be aged there for 10 months. During that period, the samples from the barrels were tasted but also classified regularly. The wines from the highest rated barrels were finally blended for this selection.

Description

This wine is a selection of our pinot noir clones from our vineyards bearing this grape variety that contains only the wines from the highest rated barrels. This wine shows a precise and sophisticated action to present the full scale of the opportunities inherent in this variety. Its essence is manifested by its elegance.

Analysis

Alcohol: 15.86% vol.
Extract: 32.7 g/l
Sugar: 3.8 g/l
Acidity: 5.1 g/l

Service

Serving temperature: 15-16°C
Optimal consumption: 2025-2035
Storage temperature: below 15°C
Food match: suggested to be consumed mainly with dark meat, especially with dishes made from duck and lamb