



PANNONHALMI
F·Ő·A·P·Á·T·S·Á·G

A.D. 996

PANNONHALMI PRIOR 2024 white

Wine

Name:	Pannonhalmi Prior dry white wine with protected designation of origin
Vintage:	2024
Quantity:	7,800 bottles
Terroir	
Vineyard:	Babszökő
Soil:	brown woodland soil
Exposure:	plateau with south slopes
Grape	
Variety:	100% rheinriesling
Plantation:	2003
Density:	5210 vines/ha
Training:	Guyot, low cordon
Harvest:	26 September 2024

Vinification

The grape variety rheinriesling is harvested in several stages on the vineyards of the Pannonhalmi Archabbey. The most precious crop of the vintage from the single vineyard was handled separately. Following destemming and selecting the grapes by an optical sorting machine, the pressed juice was settled and then slowly cold-fermented in stainless steel tanks and finally kept on the fine lees for a long time. The wine was bottled in April 2025.

Description

A wine of uncommon purity, this flagship riesling selection is introduced by the citrus aromas that are very characteristic of the variety, embodied in Mediterranean notes of tangerine and ripe orange rather than the greenish tones that the variety often produces in northern growing locations. Crystalline and pristine, the wine relies on a broad rather than sharp acid foundation – a token for serious cellaring potential and the endurance of minty fruit flavours. The solid acid backbone attains a superb balance with a hint of residual sugar.

Analysis

Alcohol:	13.86% vol.
Extract:	23.3 g/l
Sugar:	3.3 g/l
Acidity:	6.0 g/l

Service

Serving temperature:	11-12°C
Optimal consumption:	2025-2035
Storage temperature:	below 15°C
Food match:	it is best served to dishes with white meat or fish, when young and recommended as a companion for dishes prepared with cream or mushroom as well as to cheese, when aged in bottle