Laposa Illatos 2026

Muscat, Irsai Oliver

Summary by the winemaker

„An absolute crowd pleaser: fragrant, lovely, elegant. On the nose, it's characterised by juicy, fresh floral sweet fruit and a slight perfume. On the palate, it's crisp, juicy white-fleshed summer peach. We think it's a real (first) date wine. With just a hint of residual sugar, it is an absolute ladies' favourite, the perfect aperitif for warm summer evenings."

Wine making note

The Muscat grapes for our Illatos arrived at the winery in mid-August 2026. We macerated them for 6 hours to release the aromatic compounds found in the skins, resulting in a wine with a more intense aroma and flavor. It was produced using controlled fermentation and reductive winemaking techniques. Since this is a new wine for our winery, it is ready for tasting every year on St. Martin's Day. In addition to the aromatic compounds characteristic of Muscat, it is important that we produce a fresh, light wine from this variety.
To enhance the perfumed aroma, we blended it with a small amount of Irsai.

Analysis

Grape variety: Muscat, Irsai Oliver

Fermentation: reductive

Maturation: none

Type: dry

Alcohol: 11%

Residual sugar: 3,5 g/L

Acidity: 5 g/L

LAPOSA
BADACSONY