

Wine of the  
Hungarian Parliament  
2017



# Wine of the Hungarian Parliament 2017



## PHOTOS

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Dear Readers,

the twentieth century dealt a severe blow to both the House of Parliament and Hungarian wine. In the first half of the century, both the Parliament and the wine lost two-thirds of the territory of their historical homeland.

Afterwards, from the 1950s, the Parliament was reduced to a lifeless stage set and Hungarian wine to cheap paraphernalia in a system that mercilessly destroyed values and the identity of the nation. After 1990, when efforts aimed at rebuilding the nation were again made possible, Hungarian wine went through a gradual re-awakening, and by 2014 the Parliament building was restored to its former glory. Hence, the time has come for the splendidly unique Parliament building and the uniquely splendid Hungarian wines to meet. Eight Hungarian wines have been bestowed with the title “Wine of the Hungarian Parliament 2017” this year. We trust that this title will strengthen the deservedly great reputation of the House of Parliament and that of Hungarian wine, and will be a testament to the quality that has consistently been at the heart of every Hungarian success in the twenty-first century.

A handwritten signature in blue ink, which appears to be 'L. Kövér'.

László Kövér  
Speaker of the Hungarian National Assembly

# Wine of the Hungarian Parliament Competition 2017

Being one of Hungary's trademarks, high quality Hungarian wine has been a worthy emissary for our country for centuries now. Tokaji Wine Region, which was the world's first enclosed wine-producing region, was mentioned in a royal decree as early as in 1737, and old drink menus included the nectars of the famous Hungarian wine regions, such as the Balaton-felvidék and the South Transdanubian Region.

The main focus of the House of Parliament Wine 2017 Competition were native or long-naturalised unique grape varieties and wine styles that encapsulate the spirit and attributes of the given region. Accordingly, the best Hungarian wineries competed for the prestigious title in eight categories:

1. Olaszrizling ('Italian Riesling')
2. Furmint
3. Other whites (Hárslevelű, Juhfark, Ezerjő [Biella] and Kéknyelű – native grape varieties)
4. Tokaji Aszú
5. Kadarka
6. Kékfrankos
7. Bikavér (Bull's Blood cuvée)
8. Cabernet Franc

The wines were evaluated based on the positive evaluation method of 100 points that was developed by U.I.O.E. and O.I.V. and recommended by the Les Grands Concours Internationaux de Vins et Spiritueux. The jury consisted of Hungarian and foreign experts with expansive experience in tasting and evaluation; most of them are DipWSET-certified, having earned their diploma from the London Wine & Spirit Education Trust (WSET).





## KRISTINUS WINE ESTATE

### Olaszrizling 2015

The winery cultivates 55 hectares on the southern shore of Lake Balaton, and is a leading player of the Balatonboglár wine region. They mature their French and Hungarian varieties in Hungarian oak barrels. Their key objectives are to produce top quality and provide a unique experience linked to their wines in their design hotel and gastro workshop.

Olaszrizling 2015 – Virtually as clear as water in its appearance, this wine has a pale lemon colour with greenish tones, and a low viscosity. It has medium acidity and medium body with a slightly warming alcohol finish. Its grassy aroma and greenish notes are complemented with a hint of bitter almond and lemon rind.



## DOBOGÓ WINERY

### Dobogó Tokaji Furmint 2015

The winery of the Zwack family and Attila Domokos cultivate five hectares at the heart of Tokaji Wine Region, a renowned historic wine region since the 18th century. They follow a true-to-nature approach in their viticultural and wine-making method. Their most important aim is to show the world the fresh, vibrant and exciting face of Tokaj, while preserving tradition.

Dobogó Tokaji Furmint 2015 – The pale straw colour of this wine is reminiscent of the dry and sunny summer of 2015. Its aroma is dominated by the classic fruitiness of pear typical of Furmint. Its crystal clear structure becomes evident during tasting; it is sweetly smooth with each sip. Its fresh pear and pineapple aromas are accompanied by beautiful mineral and salty notes.





## KÁROLY KOLONICS'S FAMILY WINERY

### Somlói Juhfark 2015

The Kolonics family winery located on the slope of Somló Hill, an impressively towering basalt block in West Hungary, uses Hungarian grape varieties and a traditional method of 6-12 hours of soaking on the skins followed by pressing. The fermentation is exclusively done in wooden barrels, and then the wines are matured in oak and acacia barrels for a minimum of one year.

Somlói Juhfark 2015 – A clear, straightforward classical Somló wine with a good acid finish. It has salty and mineral finishing notes, while being round and balanced. It is still at the beginning of its course and only starting to show its real strengths. The secondary and tertiary aromas typical of Somló are already showing.



## GRAND TOKAJ WINERY

### Grand Tokaj 6 Puttonyos Tokaji Aszú 2013

A keeper and protector of the national oenological tradition, the largest state winery of the historic Tokaj Wine Region, part of the UNESCO World Heritage, underwent a renewal by the addition of a 21st-century processing plant in 2013. Its wines conceived in a new spirit have already won valuable trophies.

Grand Tokaj 6 Puttonyos – Tokaji Aszú 2013 – The 2013 6 puttonyos Tokaji mainly consists of Furmint and Hárslevelű aszú grapes, but it also has smaller amounts of Zéta, Kabar, Kövérszőlő and Muscat Lunel. It has a fresh apricot nose with chamomile-like spring floral and tropical fruity notes. It is plum- and apricot jam-like on the palate combined with fruitiness. A full-bodied wine with a lingering finish, impressive complexity and most probably a long maturation potential.



**FRITZ WINERY**  
**Kékfrankos 2012**

The Fritz Winery is built on centuries old family traditions. The family's German ancestors settled in the Szekszárd wine region in Southern Hungary in the 18th century. The Fritz family now cultivates 30 hectares of vineyards in an area that has its own mezoclimate and loess soil. Their main grape variety is the Kékfrankos, and their wines have repeatedly won prestigious trophies in Hungarian and international competitions alike.

Kékfrankos 2012 – 2012 was an excellent year in the region. This wine was matured for 14 months in Hungarian oak barrels. The intensive fruity notes are harmoniously complemented by the fine barrel aromas both in the nose and on the palate. It has a complex structure, greater than medium body and a nice tannin structure.



**FRITZ WINERY**  
**Szekszárdi Bikavér 2012**

The origin of the name 'bull's blood', a red wine classified as a Hungaricum, is shrouded in mystery. According to a historical legend, when the soldiers of the conquering Ottoman Turk armies in the Middle Ages saw the castle-defending Hungarian soldiers drinking red wine, they thought it was actually bull's blood, which fortified them again and again. Ever since, bull's blood has been synonymous with strong and deep coloured wine.

Szekszárdi Bikavér 2012 – This red wine was prepared by the blending of Kékfrankos, Kadarka, Cabernet Franc, Merlot and Cabernet Sauvignon grown in the Szekszárd wine region. The base wines were matured in oak barrels for 12 months and for an additional six months after the coupage. Besides the ripe berry notes characteristic of this year, fine spices, vanilla, cinnamon and clove aromas can be detected in the nose and on the palate.





## TAKLER WINE ESTATE

### Kadarka 2015

The Takler Winery is a leading family estate in Hungary. The Takler estate, which also welcomes visitors, is one of the gems in the historic Szekszárd wine region. The currently 70 hectares of the Takler estate can be found on high quality land; this, coupled with a professionally planned viticultural and winemaking method, has brought success after success to the Takler winery, which exports its wines to many countries worldwide.

Kadarka 2015 – Kadarka, the oldest and most characteristic grape variety of the Szekszárd wine region, has a cherry colour, a base of nice acids, and, most importantly, it is distinguished by a spicy character. These also appear in the 2015 wine, complemented by exciting aromas and a nice finish. This wine was bottled after a six-month maturation in steel tanks, thus guaranteeing the typical Kadarka quality as well as a vibrant and clear character.



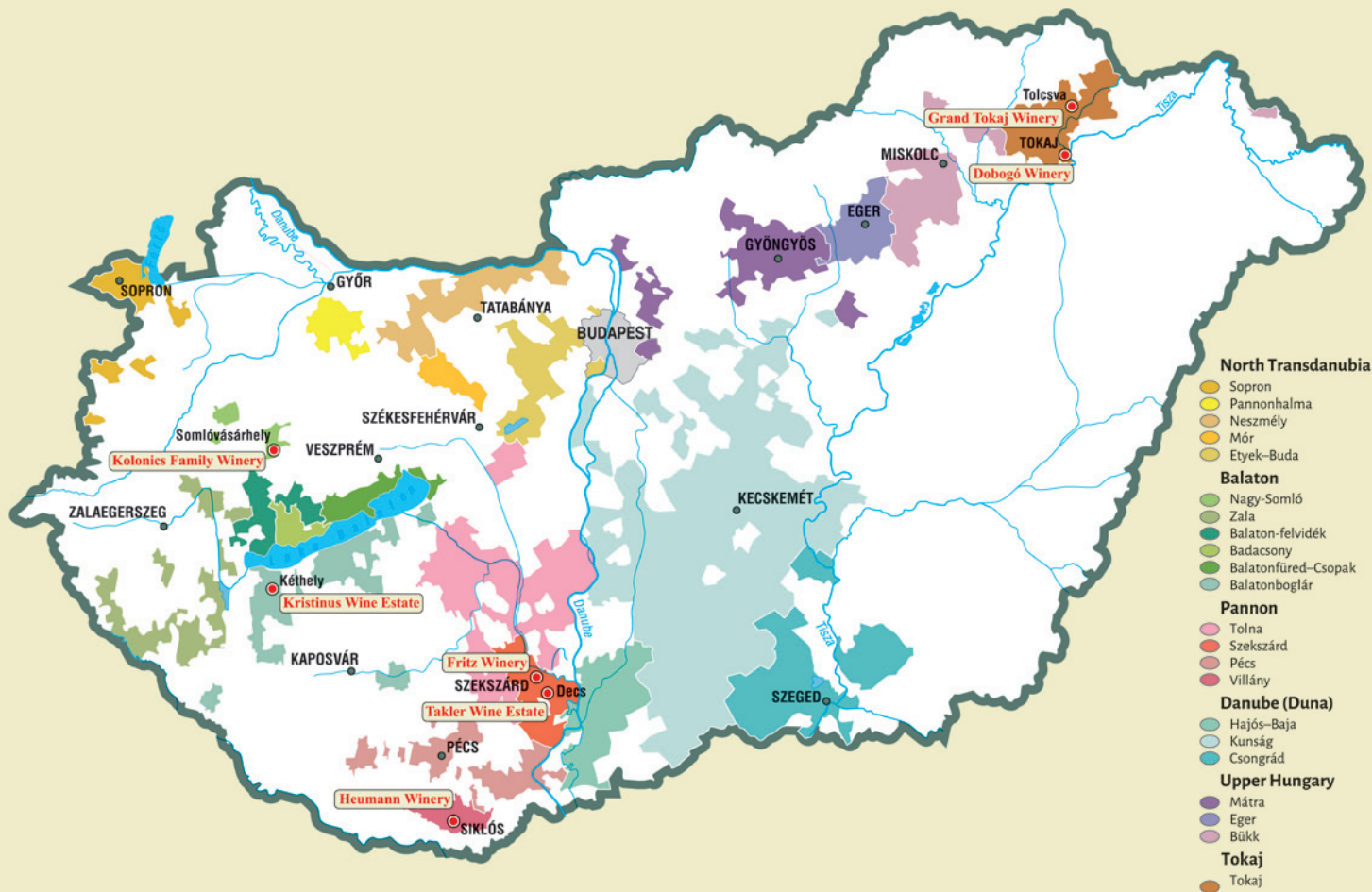
## HEUMANN WINERY

### Villányi Franc 2012

The small, family-owned, sustainable Heumann Winery in Villány is in the historical wine region of Southwest Hungary. They use Cabernet Franc and the local Kékfrankos grape varieties on their 15-hectare vineyard mainly facing south. As a result of restricting yields, more than 90 percent of their grapes are classified as premium quality.

Villányi Franc 2012 –The grapes that were grown in the long hot summer of 2012 were harvested in early October. The maturation lasted for 22 months in Hungarian oak barrels. Deep, brilliant, crimson wine with a purple shade. Its fragrance is dominated by red berries and is combined with a faint vanilla and pepper. Black berries and a touch of chocolate can be detected on the palate. It is characterised by a good acidic structure and a nice texture. A full-bodied, elegant wine with a lingering aftertaste.

# Hungary's wine regions and the winning wineries - 2017







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