

St Andrea Winery

EGER



Eger is becoming an exciting place for wine. Due to the efforts of a new generation of oenologists including Dr György Lőrincz, Hungary's wine-maker of the year in 2009. His St Andrea winery, in the northern city of Eger PDO, is among the leaders in re-establishing important Hungarian varietals such as the white Furmint and Hárslevelű and the peppery, red Kadarka. Won many awards at IWC and Decanter. St Andrea is inspired and motivated by life with the mission to create wines that are unique. A winery that strives to do good.

Available to order	Vintage	DPD cost
Aldas Egri Bikaver St Andrea	2016	£11.92
Napbor Első	2017	£10.19
Orokke Egri Cuveee St Andrea	2016	*
Merengo Egri Bikaver St Andrea	2015	*

* prices upon request

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Matthew Clark

Kovacs Nimrod Winery

EGER



The essence of fine wine is rooted in the unique terroir, where the grapes are grown. Kovacs Nimrod are fortunate enough to have three of the top terroirs in the Eger wine growing region. Since Eger is a cool climate region, similar to Burgundy or cooler climates of California, varieties are planted accordingly, so they are capable of producing world class wines. They farm these grapes using sustainable practices and every year hand harvest these healthy and happy grapes which are being gently guided into fine wines. Nimrod Kovács is, first and foremost a businessman. Following a successful career in the States, Nimrod returned to Hungary to follow his dream and create his own wine domaine.

Available to order	Vintage	DPD cost
Egri Csillag	2016	£6.80
Blues Kékfrankos	2015	£10.90
777 Pinot Noir	2015	£10.20
Dixie	2017	£8.33
Battonage	2017	£13.33

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The Buyer Sommelier Workshop

7 November 2018, M Victoria



Zsirai Winery

TOKAJ



Wine maker Kata Zsirai is Hungary's Young Wine Maker of the Year for 2018 and she has run the estate with her sister Petra since the death of their father Csaba in 2011. The family's 18 hectares of vineyards are centred in Mád, in the heart of Tokaj and Zsirai also has a few hectares in on the southern slope of the Somló in Somlóvásárhely and Villany in Palkonya from which they harvest their total production by hand. They only produce wine from the grapes that they grow and believe that the secret of good wine is excellent soil, proper selection of grapes varieties, and diligent care.

Available to order	Vintage	DPD cost
Nagy-Somlói Dry Furmint	2015	£12.23
Nagy-Somlói Dry Olaszrizling	2015	£12.23
Tokaji Hárslevelű	2015	£12.23

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Barta Winery

TOKAJ



Supplier to many Michelin star restaurants in Budapest (Costes and Borkonyha) and famous international fine dining restaurants the Ledbury in London or Boulud Sud Restaruant in New York, this winery is a very important piece of the Tokaj terroir. Barta Tokaj's Chief Winemaker Vivien Újvári looks after the terroir, 80% of vineyards planted with Furmint producing 2 different dry Furmint varietals made every year as well as Hungary's renowned Tokaji Aszú. Barta's limited annual production is 1250 cases.

Available to order	Vintage	DPD cost
Egy Kis Dry Furmint	2017	£11.63
Öreg Király Furmint	2015	£19.58
Szamordni	2013	£20.79
Aszu 6p	2013	£89.17

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Wines of HungaryUK

Wines of Hungary UK

Launched in 2014, Wines of Hungary UK, is the key project of Wine Communications, a London based wine marketing and communications agency. We represent a group of established Hungarian winemakers with ambitions to introduce their wines to the UK market and help them in building sales. Wine Communications works on both business to business and business to consumer level. We work with wine makers and assist them through each steps of the distribution channel, either with market entry strategy into the UK market to lead generation, or driving volumes with sales support communication and promotional activities.

Contact us to book your own in-house Hungarian wine training!

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