

# HUNGARY



VULCANIC SOIL  
COOL CLIMATE  
BLENDED WINES

EGER  
WINE  
REGION



# EGER

The Eger wine region lies in the North East of Hungary, at the foot of the Bükk Mountains. The region is endowed with unique potentials, thus during the past centuries growing both white and red grapes has expanded. Considering the climate, it should be noted that this is a cooler wine region, which can be traced in the characteristics of the wines made here, e. g.: exciting acids, rich aromas, not excessive tannins, and elegance. All these may not culminate if Eger did not have a soil type possessing a basically strong character which is very complex and varied. The rhyolite tuff substratum of volcanic origin is determinative, and it is primarily covered in very solid and deep brown earth rich in clay. Furthermore, the region is diversified by vineyards with a breathtakingly unique composition of soil in which lime, slate, zeolite, marl, sandstone and other rocks determining the strong character can be found together.



Varied and wonderful! Not only the wines but the landscape as well. One of the Hungarian wine-growing hills with a high elevation, Nagy-Eged, can be found here. The 501-metre-high Nagy-Eged Hill with its uniquely composed lime soil, with its southern exposure and almost Mediterranean climate is predetermined to be the birthplace of great wines. Right next to this hill, on the slope of the Kis-Eged, the remains of a 30-million-year-old vine leaf fossil, the "Vitis Hungarica", were found.



## THE HISTORY OF THE WINE REGION

The great potential of the Eger wine region is provided by the fact that it is suitable for producing high-quality white and red wines as well. For centuries growing white wines has prevailed, however, the red wine called Egri Bikavér won international fame for Eger. Viniculture has been practiced in the vicinity of Eger since the time of the Árpád-House kings, and – like in the case of many other wine growing regions of Hungary – the church and foreign convents primarily from France played a decisive role in establishing and developing wine making in this region. Until Turkish times only white grapes had been grown in this area, then the technology of maceration needed for making red wines and the first grapevine varieties bearing red grapes like kadarka were introduced by the Serbs escaping from the Ottoman invasion. In 1886 the phylloxera appeared in Eger, and almost completely eradicated the plantations.



The majority of the red grape varieties were brought to Eger during the replanting after the epidemic.

The compound of the soil plays an important role in the composition of fine aromas and in the structure of wines. Subsequently, unique wines with distinct characteristics can be grown in the vineyards possessing soils with diverse characteristics. For example, wines grown in volcanic soil with a thin layer of loam have a more mineral, tense and solid character, whereas wines grown in areas with deep subsoil of high clay content are more full-bodied. The quasi acidity and longevity of Eger wines required the long-term wooden barrel fermentation. Thus, wine growers fermented their wines in oak barrels in the cellars hewn in rhyolite tuff under the settlements, and the cellars provided the natural climate.

During socialism there was central management for wineries and grape farms in Hungary. Due to that fact, Eger as well as Hungarian wineries represented mass wine growing and the production of large quantities of table wines. Interesting to note though that it is only the Egri Bikavér which is remembered most often from among the Hungarian red wines, and which undoubtedly became the best-known Hungarian red wine in that period.

Since the 90s, up until the present, by focusing on quality, wineries have gathered momentum and have started to adopt a more conscientious approach to growing and to redefining Eger wine. By now Eger has become one of the most exciting and the most colourful representative of Hungarian wines in rejuvenation.

The wine region has always been characterised by the use of a great

number of grape varieties, so the region became the homeland of blended, cuvée wines. In 1993 the Eger Grape and Wine Growers' Association worked out the proposed regulations for growing Egri Bikavér. Then the wine community system was re-established, and in 1997 the 13 wine communities of the Eger wine region adopted the regulations for the Egri Bikavér. In 2010 the blended white wine, Egri Csillag (Eger Star), started to make history as a new community wine trade mark. In 2013 the strategy for the Eger Wine Region was accepted. So, by now the express directions have been clarified, and now it only depends on us, wine growers, whether we can produce worthy wines, by working conscientiously and with responsibility, and by making sacrifices. This must be our mission for the future of Hungarian and Eger wines.

**The amount of the annual precipitation:**

550-600 mm

**The annual average temperature:**

10,5 °C

**Average annual sunshine:**

1900-2000 hours

**Area planted to permitted grape varieties:**

5.500 hectares



## GRAPE VARIETIES

**White:**

Hárslevelű, olaszrizling, leányka, ottonel muskotály, chardonnay, királyleányka, sauvignon blanc, zenit

**Red:**

Kékfrankos, merlot, cabernet sauvignon, blauburger, cabernet franc, pinot noir, zweigelt, kékoporto, kadarka

## CLIMATIC CHARACTERISTICS

The general climatic characteristics of the Eger wine region are determined by the proximity of the Bükk Mountains. The protection against winter frosts is due to this, the “mountain winds” after the hot days of the summer and the autumn will result in cool nights which will enable the wine to retain and preserve finely elegant acidity and the primarily fruity aromas. All in all, Eger wines can be recognised for their exciting acids and longlasting flavours.

## SOIL

It is a complex area with a wide range of soils, including dacite, rhyolite, rhyolite tuff, clay, sand, loess, shale and erubase soils. The north and northwest are dominated by clay and gravel, the east by calcareous soils and the west by alluvial sand. Most of Eger is on volcanic rhyolitic tuff. Vineyards are located on the southern, southwestern and southeastern slopes.

## CHARACTERISTICS

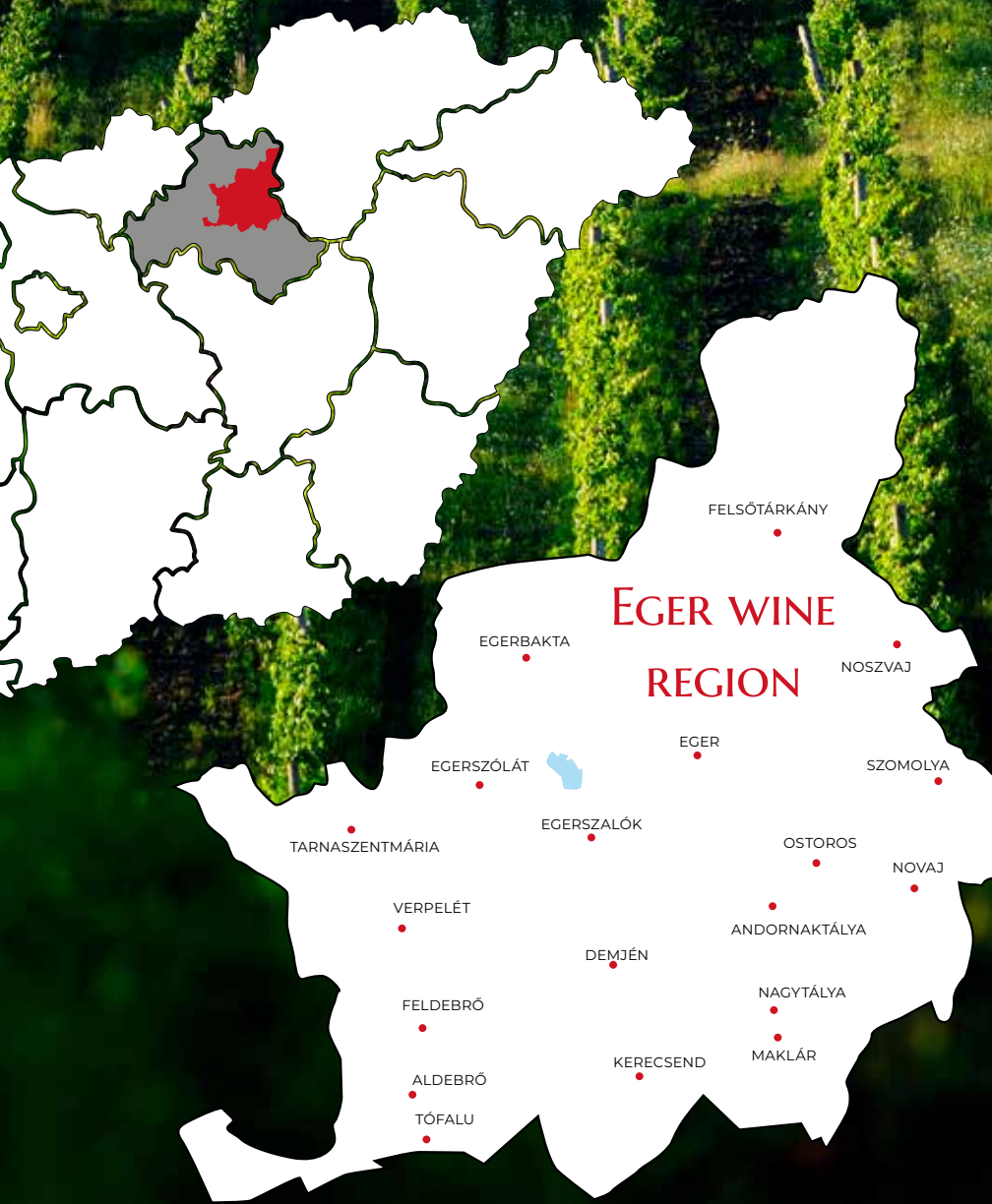
Villages: Aldebrő, Andornaktálya, Demjén, Eger, Egerbakta, Egerszalók, Egerszólát, Feldebrő, Felsőtárkány, Kerecsend, Maklár, Nagytálya, Noszvaj, Novaj, Ostoros, Szomolya, Tarnaszentmária, Tófalu, Verpelét  
The protected area lies between the confluence of the Mátra and the Bükk Mountains bordered from north to south by the North Central Mountains and the Great Plain. The vineyards essentially form a circle starting from the city of Eger. The region is extremely rich in history and culture, and this complex yet structured diversity is also reflected in its wine styles. Excellent white and red wines are produced in the region. At one time, it was thought that the eastern (chalky soils) were better for red wines while whites were more common on the western (erubase) soils. It not only boasts the highest vineyard in Hungary (Nagy-Eged) but also numerous other exciting vineyards. The area is also rich in architectural and cultural attractions and thermal spas.





EUROPE

HUNGARY



# ÉGER WINE REGION

- FELSŐTÁRKÁNY
- EGERBAKTA
- NOSZVAJ
- EGERSZÓLÁT
- EGER
- SZOMOLYA
- TARNASZENTMÁRIA
- EGERSZALÓK
- OSTOROS
- NOVAJ
- VERPELÉT
- DEMJÉN
- ANDORNAKTÁLYA
- FELDEBRŐ
- NAGYTÁLYA
- ALDEBRŐ
- KÉRECSEND
- MAKLÁR
- TÓFALU



# EGRI BIKAVÉR

Egri Bikavér is a dry red wine blend based on Kékfrankos, with a colour ranging from garnet to deep ruby red. It typically has rich, spicy, fruity aromas and flavours without pronounced tannins. Ageing and fresh fruit aromas are reflected in the wine's complex character, while its layered and nuanced nature is illustrated by the fact that no single grape variety is allowed to dominate. Wines from the superior and grand superior categories are more distinct due to the riper, increasingly concentrated grapes and the longer ageing time spent in oak barrels. These wines provide a

lasting finish, will keep for an extended period of time, and have great ageing potential. Grand superior, also known as "single vineyard wines", bring the authentic minerality of the terroir, as well as a fullness and length of flavour. The classicus category of Egri Bikavér are seriously well-made wines which can be enjoyed regularly. Superior wines are ideal for special occasions, while grand superior wines are the flagship vintages of the Eger Region.

The following diagram shows the product pyramid of Egri Bikavér.

- Minimum 12 months of ageing in oak
- A blend of at least four varieties
  - Kékfrankos must be dominant, from 30 to 65%
  - Maximum permitted yield: 35 hl/ha

## EGRI BIKAVÉR GRAND SUPERIOR

- Minimum 12 months of ageing in oak
  - A blend of at least four varieties
- Kékfrankos must be dominant, from 30 to 65%
- Maximum permitted yield: 60 hl/ha

## EGRI BIKAVÉR SUPERIOR

- Minimum 6 months of ageing in oak
  - A blend of at least four varieties
- Kékfrankos must be dominant, from 30 to 65%

## EGRI BIKAVÉR CLASSICUS



# EGRI CSILLAG

The Egri Csillag is a unique dry white wine blend, representing the terroir of the Eger Region or - in the case of single vineyard wines - the vineyard's character. At least half of the wine must be blended using varieties from the Carpathian Basin, and the proportion of muscatel varieties in the wine cannot exceed 20%.

Egri Csillag wines are white wines with an appearance ranging from greenish-white to yellow in hue. Blending aims to create a wine with depth and complexity, where no single grape variety should dominate. At the classicus quality level, the wines are dry and reductive in style, with a refreshing character, floral and/or fruit aromas and intense fruit flavours, without pronounced notes of barrel ageing. This is an excellent option as an "everyday" wine.

In the case of superior wines, we can speak of intense, complex, dry white wines, which are full of flavour and fruit and/or floral aromas. More developed and mature, sometimes with oaky notes, these are wines for special occasions.

Grand superior Egri Csillag is a full-bodied, rich, dry white wine. The ripe grapes and the additional barrel ageing result in a wine with distinctly ripe aromas and flavours and a long-lasting, lingering finish. It may also have notes of oak ageing and may reflect the mineral terroir character of the vineyard from which the grapes were hand-harvest. These exceptional vintages are the great white wines of the Eger Region.

The following diagram shows the product pyramid of Egri Csillag.

- A blend of at least four varieties
- The blend must consist mainly of local varieties
- Minimum of 6 months of ageing
- Maximum permitted yield: 35 hl/ha

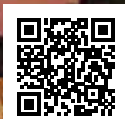
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## EGRI CSILLAG CLASSICUS



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