ESTERHÁZY ETYEKI KÚRIA



ETYEKI KÚRIA — WINE | SPARKLING WINE | HOSPITALITY | EVENTS



The Most Beautiful Wine Estate 2022



Best Countryside Event Venue

OUTSTANDING RECOGNITIONS

Among our numerous winery and tourism accolades, the awards we are most proud of include:

Asia Wine Trophy 2023 - Grand Gold, MSP Zenit 2021

Asia Wine Trophy 2023 - Grand Gold, Pinot Noir 2019

Asia Wine Trophy 2023 – Gold Medal, Kúria Red 2020

Asia Wine Trophy 2023 - Gold Medal, Kúria Sopron Blaufrankish 2018

Asia Wine Trophy 2023 - Gold Medal, Pinot Noir Selection 2018

Concours Mondial de Bruxelles 2023 – Gold Medal, Pinot Noir 2019

Decanter World Wine Awards 2023 - Silver Medal, Blaufrankish 2018

Fejér County Wine 2023 – Gold Medal, Pinot Noir 2020

Winelovers 2023 – Gold Medal, Pinot Noir Selection 2018

Berliner Wine Trophy 2022 – Gold Medal, Sparkling Sauvignon Blanc Mondial des Pinots 2020 – Gold Medal, Pinot Noir Selection 2017





OUR WINERY'S HISTORY

Etyeki Kúria winery commenced its operations in 1996 on the historic wine hill of Etyek, known as Öreghegy. The area had previously been managed by Tibor Báthori, a horticultural engineer and winemaker. He is credited with introducing the Chardonnay grape variety, which was considered a novelty in the Etyek-Buda wine region. Additionally, he established modern, reductive, cooled winemaking technologies in the country and commissioned the first membrane press. While honouring traditions, our winery has become increasingly renowned for its innovative approach. In the region, we were the first to plant Pinot Noir grapes for varietal wine production, which has since become significant for both our winery and the wine region. Our wines and sparkling wines boast numerous national and international awards. Furthermore, our estate and our tourism services have also garnered several accolades; in 2022, we were honoured with the title of Hungary's Most Beautiful Wine Estate, and in 2023, we received the Business Traveller Hungary Business Excellence Award.

OUR LANDS

From the initial two hectares of productive land, we have now expanded to nearly 50 hectares; 25 hectares with their recent plantings, will yield their first full harvest within 4-5 years. We are growing grapes in two wine regions: alongside the Sauvignon Blanc - Chardonnay - Pinot Noir trio in Etyek, we have successfully introduced the Blaufrankish and Merlot varieties to the market in our Sopron plots, which we have been cultivating since 2006.

DEVELOPMENT AND EXPANSION

The comprehensive modernization and expansion work launched in the autumn of 2010 aimed to create the necessary conditions to produce internationally competitive wines and to achieve a cost-effective operating scale. The BORD Architectural Studio, under the leadership of Péter Bordás, envisioned the special building based on our specifications, where we have produced our wines up to the year of 2023. Respecting the characteristics of the landscape, a renovated processing and bottling plant was built above the traditional cellar, which also includes areas suitable for tourism services.





THE NEW WINERY IN GÖBÖL

Over the past few years, we have consistently surpassed our production capacity at the Etyek-Öreghegy estate centre, causing our winery to outgrow its former premises. To optimize the conditions for grape processing and winemaking, and thereby elevate the quality of our wines, the construction of a new winery became essential for our advancement. Here, we can employ new technologies previously unused by Etyeki Kúria for producing our experimental MSP batches, allowing us to further expand our highly successful sparkling wine product range. Additionally, a modern bottling and storage infrastructure has been established, all with the smallest possible carbon footprint, in a building that could almost be described as "smart", which is situated much closer to our vineyards. Our new winery was designed by the architect duo Zsolt Frikker and Imre Bődi of Studio Fragment, who are highly regarded within the architectural community. With the construction of the new winery, the touristic development of our estate centre in Etyek-Öreghegy can also continue.

HEAD WINEMAKER

Sándor Mérész joined our team in 2009. He travelled a long journey before anchoring in the Etyek-Buda wine region. He began his studies in Gyöngyös, from where his path led to California, USA. Upon returning home, he was given the opportunity to further hone his skills under the acknowledged winemaker, Tibor Gál with whom he spent productive professional years in Tuscany as a direct associate. He crafts the distinct character of our wines by melding our outstanding local terroir with his global expertise and cutting-edge research insights. In recognition of his professional work, since 2013, Sándor has been among the top 50 nominees for the "Winemaker of the Winemakers" professional award every year.





WINES AND SPARKLING WINES

 Kúria Red • Etyeki Kúria Pinot Noir • Etyeki Kúria Pinot Noir Selection **RED WINES** Kúria Sopron Merlot • Kúria Sopron Blaufrankish Sopron Blend MÉRÉSZ SÁNDOR MSP Zenit **PROJECT** MSP Rosé (MSP) · Pláne Frizzante White • Sparkling Sauvignon Blanc SPARKLING WINES Méthode Charmat Méthode Traditionnelle

WINES AND SPIRITS



THE SOUL OF ETYEKI KÚRIA

The backbone of our wide portfolio consists of our Pinot Noir wines, the Mérész Sándor Project wines and our sparkling wines. Those who taste along this line will be enriched with an authentic spirit of the Etyeki Kúria. Complemented by the hospitality of our tourism department, we can say that Etyeki Kúria is more than just winery.

PINOT NOIR

We have had a passionate relationship with the Pinot Noir grape since its planting in 2001. A multifaceted variety, it unquestionably captivates both wine enthusiasts and professionals.

MÉRÉSZ SÁNDOR PROJECT (MSP) WINES

Alongside the traditional portfolio of Etyeki Kúria, the Mérész Sándor Project wines, produced in a limited bottle numbers, emerged as a new direction a few years ago. They represent our head winemaker's "playground" where he can truly experiment with grape varieties and winemaking practices. The wines of the MSP series exceed the expectations of our team, and also those of wine enthusiasts; a surprise is guaranteed at every tasting.

SPARKLING WINES

It has long been a cherished dream of ours to once again showcase the potential of sparkling wine-making in Etyek. Our first true attempt was with <code>Méthode Traditionnelle</code> – requiring Chardonnay, Pinot Noir, and 25 months of patience. It was worth it. Our <code>Pláne Frizzante White</code> is an enduring blend of "Királyleányka", "Szürkebarát" and "Zenit" (Hungarian grapes), that never loses its appeal. Those whom we greet with a glass of Pláne Frizzante White are, as if by magic, instantly transported to a state of natural tranquillity. Our <code>Sparkling Sauvignon Blanc</code> challenges conventions while winning over both the public and professionals alike. Our <code>Méthode Charmat</code>, a classic blend of Chardonnay and Pinot Noir, offers sparkling wine crafted with the tank method, providing an unparalleled experience.





UNIQUE TOURIST SPACES

Our estate lies in a tranquil and picturesque environment, embraced by vineyards. Through the huge glass surfaces of the building, enthusiasts can gain an almost complete insight into wine-making. At our unique and now award-winning venues, we warmly welcome guests for wine tastings, à la carte dining, and various special events.

EVENTS | HOSPITALITY

Our team at Etyeki Kúria, dedicated to serving our guests, is driven by thoughtful planning and a pursuit of harmony. We develop our winery with a commitment to sustainability. In our kitchen, we solely use natural ingredients, predominantly sourced from local and nearby suppliers, and we avoid artificial flavourings and colourings. Our dishes are inspired by the flavours of our wines and sparkling wines, with most being prepared using them. Family or corporate event, wine tasting, wine dinner, intimate wedding, elegant gala event, or a large-scale conference, etc., our venues are the perfect settings for the most varied of visions.

WINE BAR

Located in our main building (open every day except Monday), guests at our Wine Bar, and its atmospheric terrace, can delve deeper into our wines, sparkling wines, and our journey. Upon prior reservation, we host group wine tastings. During these events, along our vinification corridor we give a glimpse into our winemaking areas.

WINE TASTING HALL

Situated in our main building, our Wine Tasting Hall boasts expansive glass surfaces creating a special connection to the surrounding natural environment. This room, equipped with projection, dimming, and sound technology, comfortably seats 50 guests. In good weather, it can be expanded with the panoramic terrace, accommodating an additional 70 guests.





PAVILION

Our large, airy Pavilion, spanning 300 sqm and complemented by a 100 sqm covered terrace, provides a comfortable setting for any event, accommodating up to 170 guests. It hosts grand events from spring through to autumn.

SWABIAN CELLAR BUILDING

With its nostalgic ambience, this gem of our estate stands out. Our Swabian Cellar building has a charming 35 sqm room, augmented by a terrace and beautiful garden. With its service areas and direct parking facilities, it is a favoured venue for smaller family, friendly, or corporate gatherings. Within this renovated, 150-year-old authentic cellar, we offer opportunities for organized team-building events, family occasions, and small-scale weddings.

ONLINE STORE

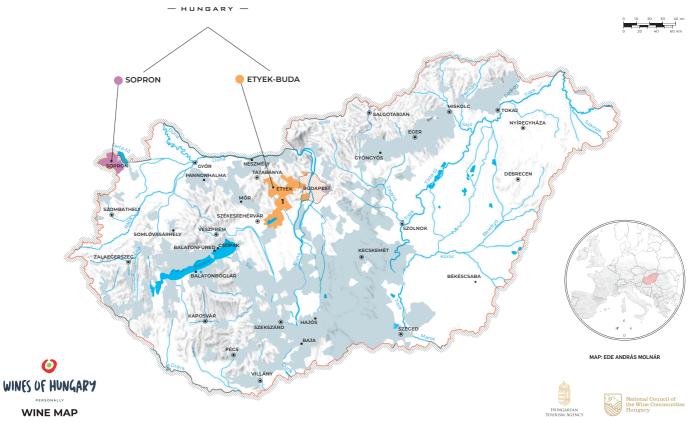
Wines from our winery can be purchased anytime from our own webshop. On this platform, we constantly offer new promotions, bulk discounts, and periodic package deals.

ETYEKI KÚRIA – WINE TASTING EVENTS

Our own events range from professional gatherings to casual celebrations of wine. Since 2010, at our **Pinot Noir Vertical** event, a one-of-a-kind experience in Hungary, we trace the evolution of our Pinot Noir wines, generally tasting more than a dozen vintages, in collaboration with our guests, esteemed figures from the wine production, and a guest winery. In the summer, the spotlight is on the Chardonnay grape variety. At our **ChardonNITE** event, we taste and celebrate this elegant and creamy wine together with 20 other quest wineries.



ETYEKI KÚRIA



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