

# Törley Gála Sec

## Etyek-Buda, Hungary

With great diligence and persistence I succeeded in producing something far superior to the Champagne sparkling wines known so far," wrote József Törley in 1882 when he decided to put the knowledge he had acquired in Reims to use in his own country. He also found an ideal place for the production of sparkling wine in Etyek-Buda, just outside of Budapest in central Hungary. Just as in the Champagne region, the cellars were carved out of limestone and French trained cellar master Louis François oversaw the winery's construction. József Törley also introduced refrigerative disgorging in Hungary, and by 1896 earned the proud title of "Suppliers to the Imperial and Royal Court." The greatest recognition of all; by then Törley had warehouses in Paris, Copenhagen, Berlin and Hamburg and became popular internationally. Sadly, the Törley story nearly came to an end in 1944 when WWII bombs destroyed the main factory and most of the wines. In the 1950's after the renovation of the cellar a huge grape planting process with native and international varieties was started, which give since then the base for the Törley sparkling wines. Since being privatised in 1992, production and quality are both higher than ever, and in addition a leading the market share in Hungary, we are proud to be introducing these wines to the United States.



products with an extremely high quality to cost ratio.

### NOTES & PAIRINGS

Three grapes define the blend. Zöldvelteleni stays varietally correct with white pepper notes while the Rizling and Királyleányka add floral aromatics and freshness. This is an incredibly versatile dry sparkling wine that can easily stand on its own or act as an ideal platform to build a cocktail on - a perfect substitute for a Prosecco. Fresh and alive with acidity without overpowering the fruit and minerality. Ingredients with a hint of sweetness like crab and lobster pair beautifully. Soft cheeses, fresh fruit, and lightly fried dishes with fresh herbs (Lángos!) are also great with chilled bottle of Gála.

### ANALYTICS & PRONUNCIATION

**PRODUCER:** Törley (Toor-lee)

**APPELLATION:** Etyek-Buda (Eht-Yek Bood-a)

**VINTAGE:** NV

**GRAPE COMPOSITION:** Királyleányka (Kir-aahy-le-aahn-kah), Rizling (Rhine Riesling), Zöldvelteleni (Grüner Veltliner)

**CLIMATE:** continental, windy with warm summer-days and cool nights

**SOILS:** Limestone on a chalk base

**EXPOSURE:** Southern

**MACERATION & AGING:** Charmat Method

**ALCOHOL:** 11.5%

**RESIDUAL SUGAR:** 20 g/l

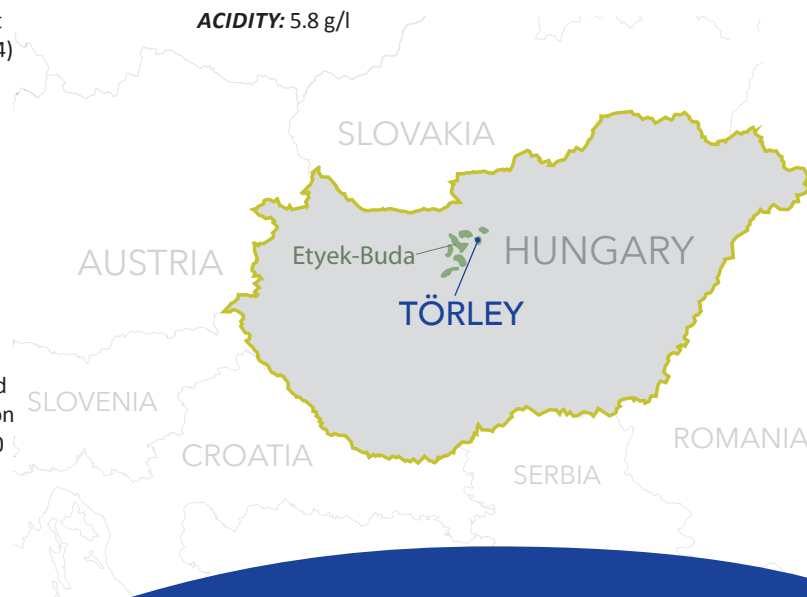
**ACIDITY:** 5.8 g/l

### VINEYARDS

After apprenticing at Champagne Roederer and Delbeck in Reims, France, József was convinced that he needed to find near identical soil and weather conditions in Hungary. Sharing nearly the same latitude as Champagne and just west of Budapest in the Etyek-Buda wine region he found the densely chalk-ridden and limestone soils he was looking for. He then found nearly 45 miles of cellars in Budafok, Budapest to ensure a constant temperature for his entire production. As a testament to the abundance of limestone in the area, much of the quarried remains went into the construction of the Hungary's Parliament which at the time (1904) was the largest building in the world. Törley currently has 800ha of vineyards in the Etyek-Buda wine region and 44ha in Tokaj. All vineyards are owned and maintained by Törley.

### WINE MAKING

Gála is a Charmat Method sparkling wine made from an unexpected combination of Zöldvelteleni, Rizling and the native Hungarian grape Királyleányka. Blended after primary fermentation, secondary fermentation takes place in large pressurized tanks to maintain the primary aromas of the grapes. Wines are then filtered, cold stabilized and bottled under pressure (CO<sub>2</sub>). Between 2008 and 2010 Törley invested 5.3 million EUR into their wine making facilities. They are capable of bottling 12,000 bottles an hour in an ultra hygienic facility enabling them to produce



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