

Sabar Kéknyelű, Lake Balaton, Hungary



Region/Country :	Badacsony/ Hungary
Grape Variety :	100% Kéknyelű
Closure :	Cork
Cellar Potential :	3-5 years
Residual Sugar :	4.3 g
Alcohol :	13 %
Bottle Size :	75 cl
Case Size :	6
Vegan :	Yes
Vegetarian :	Yes

Grower

Sabar Wine House is a boutique winery situated on the volcanic slopes of Badacsony, dedicated to reviving local grape varieties with precision, elegance, and terroir expression. Their Kéknyelű is a hallmark of the region's tradition—crafted with attention to detail, minerality, and vibrant character.

Region

The Badacsony wine region is located on the northern shore of Lake Balaton in western Hungary. It is characterized by its unique volcanic basalt hills, which provide exceptional minerality and drainage, ideal for white grape varieties. The climate is temperate with a strong moderating effect from the lake—providing warm days and cool nights, which support excellent acidity retention and aroma development. Kéknyelű, a native Hungarian variety once near extinction, has become the emblematic grape of the region, producing elegant, mineral-driven wines with fine acidity and restrained fruit.

Vineyards

The plantation located on the south-west slopes of the Gulacs hill. The 2023 vintage brought balanced ripening and healthy fruit, ideal for producing a clean and focused expression of Kéknyelű. Grapes were hand-harvested from volcanic basalt-based soils typical of the Badacsony region, which impart mineral tension and structure to the wine. Grape harvested by hand on 10th October.

Vinification

Spontaneous fermentation and ageing in 500-liter Austrian oak barrels (15 years old), for 7 months. 3100 bottles produced.

Tasting Notes

Kéknyelű 2023 displays delicate floral aromas with hints of citrus, green herbs, and white stone fruits. On the palate, it is structured and mineral-driven, with crisp acidity and a clean, long finish. A classic expression of this rare Hungarian variety—refined, precise, and unmistakably volcanic in origin.

Pronunciations:

Kéknyelű: "Kayk-nyeh-loo"

Website

www.sabar.hu

Kéknyelű is a rare, indigenous Hungarian grape variety, with only 48 hectares planted nationwide—46 of which are in the Badacsony Wine District. Its limited cultivation and low yields make it a boutique, quality-driven wine, officially recognized as a Hungarikum since 2013. Named after its bluish petiole, Kéknyelű produces only female flowers and requires pollinator varieties like Budai Zöld or Rózsakő. It ripens late, typically in October, and is valued for its thick skins, cold resistance, and low susceptibility to rot. Its naturally small, loose clusters further contribute to its limited production.