

CEZAR

WINERY

PRODUCT OF HUNGARY

PRODUCT CATALOGUE





Welcome to the world of CEZAR WINERY!

Located on the rolling hills of Nagyrada, near Lake Kis-Balaton, CEZAR Winery has been dedicated for more than three decades to presenting the values of the Zala wine region to wine lovers through a combination of modern thinking and international experience. The winery was founded in 1996 by Stefan Csaszar, a Hungarian who emigrated in the aftermath of the 1956 Revolution and who considered it important throughout his life to create something of lasting value in his homeland. A significant proportion of our vineyards lie on the hills of Nagyrada, where favourable natural conditions and meticulous viticultural work ensure the character and quality of our wines.

Today, CEZAR Winery operates under Swedish ownership while retaining its international and open-minded outlook. Different cultures, professional experience and winemaking traditions come together within our team, lending our wines their distinctive character. Alongside modern technology, innovation and continuous renewal, an unwavering commitment to quality remains at the heart of everything we do.

Our wines bring together the unique character of the Zala landscape, international expertise and the passion that inspires us every day.

We hope that on the following pages - and in the glass - you will discover everything the CEZAR name means to us: quality, character and hospitality.

CLASSIC LINE 2025

Fresh, fruit-driven and approachable wines for everyday enjoyment.

CEZAR Winery's Classic range is all about vitality, pure varietal character and uncompromising fruit expression. These wines offer a direct and honest reflection of both the vintage and the grape variety. Whether enjoyed over a relaxed conversation with friends, paired with food or raised in an everyday toast, every wine in the Classic range shares the same defining qualities: freshness, harmony and clearly recognisable varietal character.

In our white and rosé wines, the focus is on preserving the grapes' natural primary fruit aromas. Following gentle processing, the wines ferment in stainless-steel tanks at controlled temperatures, then undergo clarification and filtration before bottling, retaining their vibrant aromas, freshness and pure varietal character.

For our Classic red wines, the aim is likewise to preserve the fruit expression and distinctive character of each variety. Gentle extraction during fermentation on the skins helps develop fruit aromas, colour and a harmonious tannin structure. In the Syrah and Cabernet Sauvignon, barrel-aged components add further depth and complexity while complementing the fruit-driven character.

The Classic range includes Irsai Olivér, Welschriesling, Sauvignon Blanc, Bella Blanca Cuvée, Rosé, Sparkling Rosé, Kékfrankos, Pinot Noir, Merlot, Malbec, Syrah and Cabernet Sauvignon.





CLASSIC

Sauvignon Blanc



Grape variety: Sauvignon Blanc **Vintage:** 2025 **Bottle size:** 0.75 L

A fresh, aromatic and vibrant Sauvignon Blanc with citrus and green notes, complemented by delicate hints of elderflower. Crisp on the palate, with lively acidity, pure fruit and a light, refreshing finish. A clean, modern wine that is energetic, easy to love and always a pleasure to drink. An excellent choice with fresh salads, grilled fish, seafood, light pasta dishes and fresh cheeses. Or simply on its own... :)



Winemaking: Machine-harvested and processed quickly: destemming and crushing, followed by immediate gentle pressing and separation of the press fractions. Controlled reductive fermentation in stainless-steel tanks with selected yeast at 14-18 °C.



Category: Dry white wine

Style: Vibrantly fresh and aromatic Sauvignon Blanc, combining crisp citrus and green notes with delicate elderflower nuances and lively acidity.



Alcohol: 11.5 % vol.

Residual sugar: 0.7 g/L

Titrateable acidity: 5.5 g/L



Recommended serving temperature: 10-11 °C



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CLASSIC

Bella Blanca

Bottle size: 0.75 L **Vintage:** 2025

Grape varieties: Sauvignon Blanc, Welschriesling, Chardonnay

Pale honey in colour with delicate green highlights. The nose reveals gooseberry, pear and pineapple, lifted by citrus freshness and a subtle touch of freshly cut grass. Vibrant and well-balanced on the palate: taut acidity leads the way, followed by a delicate green freshness, then notes of almond and tropical fruit. The harmonious blend of three grape varieties gives this cuvée its natural balance and clean finish.



An excellent choice with grilled goat's cheese salads, citrus-accented seafood dishes, asparagus and white meats. It is equally at home at a sunny toast on the terrace or alongside a light summer dinner.



Category: Dry white wine

Style: A lively, vibrant cuvée bringing together the tropical notes of gooseberry, pear and pineapple.



Recommended serving temperature: 10-11 °C



Alcohol: 11.5 % vol.

Residual sugar: 0.9 g/L

Titrateable acidity: 5.8 g/L



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CLASSIC

Irsai Olivér



Grape variety: Irsai Olivér

Vintage: 2025

Bottle size: 0.75 L

Irsai Olivér is a true summer experience captured in a bottle. Floral, Muscat-like and fruity on the nose, with freshly picked grapes, elderflower and citrus complemented by subtle exotic notes of lychee, pineapple and white peach. Fresh, lively and harmonious on the palate, its crisp acidity and fruit-driven finish make it irresistible. One sip is enough to sweep you into the fragrant, sun-kissed world of this variety.



A brilliant choice for a hot summer evening on the terrace or as a spritzer, and a perfect match for light vegetable salads, fresh goat's cheese and Asian-style poultry dishes.



Category: Dry white wine

Style: Crisp and intensely aromatic Irsai Olivér with notes of elderflower, lychee and citrus.



Alcohol: 11.0% vol.

Residual sugar: 0.7 g/L

Titrateable acidity: 5.4 g/L



Recommended serving temperature: 10-11 °C



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CLASSIC

Pinot Noir Rosé



Grape variety: Pinot Noir **Vintage:** 2025 **Bottle size:** 0.75 L

Soft, refreshing and playfully fruit-driven, this rosé opens with a delicate harmony of raspberry, strawberry and redcurrant, completed by a hint of rose petal and fresh citrus. Airy, lively and juicy on the palate, with red-berry fruit leading into a gently creamy, fruity finish. A perfect choice for relaxed conversations and evenings on the terrace - a rosé that brings a smile with every sip.



Winemaking: Destemming and crushing followed by two hours of skin contact for colour extraction. Controlled fermentation in stainless steel at 14-16 °C, followed by clarification, filtration and bottling.



Category: Dry rosé wine

Style: Ripe raspberry, strawberry and delicate rose petal aromas meet airy freshness, juicy fruit and a delightfully silky finish.



Alcohol: 12.0% vol.

Residual sugar: 0.9 g/L

Titrateable acidity: 5.8 g/L



Recommended serving temperature: 10-11 °C



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CLASSIC

Sparkling Rosé



Grape variety: Pinot Noir

Vintage: 2025

Bottle size: 0.75 L

A fresh and aromatic sparkling Pinot Noir rosé with red-berry fruit and delicate floral aromas. Its gentle sparkle and subtly sweet-fruited character create a lively, harmonious sip that refreshes and delights on every occasion. A charming, playful rosé for those moments when all you want is something light. Perfect for conversations with friends, relaxed moments on the terrace and informal celebrations.



Category: Dry sparkling rosé wine

Style: Fresh, playful sparkling rosé with red-berry fruit.



Alcohol: 13.5% vol.

Residual sugar: 1.7 g/L

Titrateable acidity: 5.6 g/L



Recommended serving temperature: 7-10 °C



Winemaking: Sparkling wine produced with the addition of carbon dioxide.



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CLASSIC

Welschriesling



Grape variety: Welschriesling **Vintage:** 2025 **Bottle size:** 0.75 L

A fresh, lively and wonderfully approachable Welschriesling, where crisp apple and pear aromas meet delicate citrus notes. Rounded, harmonious and elegant on the palate, with a subtle buttery nuance adding silkiness and the variety's characteristic soft almond note emerging on the finish. A clean, balanced and beautifully structured wine - exactly the style we are always happy to return to.



A perfect partner for poultry dishes, fresh salads, fish and mildly seasoned cheeses, but equally enjoyable on its own over an easy-going conversation with friends.



Category: Dry white wine

Style: Fresh and silky Welschriesling with crisp apple and pear notes, a discreet buttery nuance and an elegant, soft almond finish characteristic of the variety.



Alcohol: 11.0% vol.

Residual sugar: 1.1 g/L

Titrateable acidity: 4.9 g/L



Recommended serving temperature: 10-11 °C



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CLASSIC

Pinot Noir

Grape variety: Pinot Noir **Vintage:** 2025 **Bottle size:** 0.75 L

Light ruby in colour with subtle garnet hues. Red-berry fruit dominates the nose - sour cherry, cherry, redcurrant, raspberry and wild strawberry - complemented by pomegranate, red plum and rose-hip, delicate floral notes of violet and rose petal, discreet spice and a gentle smokiness. Light-bodied and silky on the palate, with lively acidity and restrained tannins. A fresh, elegant wine that beautifully reflects the character of Pinot Noir and is filled with intense fruit flavours.



Category: Dry red wine

Style: A jammy, fruit-forward nose dominated by red berries, especially strawberry and raspberry, with a subtle smoky note.



Alcohol: 12.5% vol.

Residual sugar: 0.8 g/L

Titrateable acidity: 4.5 g/L



Recommended serving temperature: 16-18 °C



Roast pheasant, duck, pink-roasted lamb and veal cutlets.



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CLASSIC

Kékfrankos



Grape variety: Kékfrankos

Vintage: 2025

Bottle size: 0.75 L

A 2025 Kékfrankos made in a reductive style, fermented and matured in stainless steel. Medium-deep ruby in colour with subtle purple highlights. The nose is dominated by the variety's characteristic vibrant red-berry fruit, particularly redcurrant, sour cherry and fresh cherry, accompanied by discreet spice. Lively acidity, pure fruit expression and a balanced, medium tannin structure shape the palate. A fresh, highly drinkable wine that faithfully reflects the character of Kékfrankos.



A perfect partner for classic Hungarian dishes, and an excellent choice for a relaxed barbecue with friends, roast duck leg or a substantial platter of charcuterie and cheese.



Category: Dry red wine

Style: A lively, fruit-driven wine in which pure flavours of fresh sour cherry, redcurrant and cherry meet discreet spice.



Alcohol: 14.5% vol.

Residual sugar: 3.7 g/L

Titrateable acidity: 5.5 g/L



Recommended serving temperature: 16-18 °C



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CLASSIC

Malbec



Grape variety: Malbec

Vintage: 2025

Bottle size: 0.75 L

Deep purple in colour with ruby reflections, the result of intense colour extraction from the variety's thick skins. Dark fruits - blueberry, plum and blackberry - lead on the nose, complemented by delicate black-pepper spice. Taut and energetic on the palate, with a medium-length finish. Despite its youth, it is balanced and has a fine tannin structure; the acidity is unobtrusive and harmoniously supports the fruit-forward, slightly jammy character.



An excellent match for spicy pork and beef stews, roast duck or goose leg, barbecue dishes and piquant smoked cheeses.



Category: Dry red wine

Style: A deeply coloured, lively and fruit-driven red, defined by ripe blueberry, plum and blackberry with a touch of black-pepper spice.



Alcohol: 12.5% vol.

Residual sugar: 1.0 g/L

Titrateable acidity: 6.3 g/L



Recommended serving temperature: 16-18 °C



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CLASSIC

Merlot

Grape variety: Merlot

Vintage: 2025

Bottle size: 0.75 L

The reductively made 2025 Merlot is built around a modern balance of freshness and fruit. Intense sour-cherry, blackberry and red-berry aromas unfold on the nose, complemented by restrained spice. Medium body, silky tannins and lively acidity make it harmonious and immediately appealing. An elegant, youthful red that is a perfect companion for everyday moments and evenings with friends.



A great choice for easy-going conversations, and an excellent match for tomato-based pasta, grilled meats, duck breast and semi-hard cheeses.



Category: Dry red wine

Style: Silky, youthful and easy to love, with fresh sour-cherry and blackberry fruit, subtle spice and velvety tannins.



Alcohol: 13.5% vol.

Residual sugar: 0.6 g/L

Titrateable acidity: 5.2 g/L



Recommended serving temperature: 16-18 °C



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CLASSIC

Syrah



Grape variety: Syrah

Vintage: 2025

Bottle size: 0.75 L

Rich black-cherry and ripe-plum fruit is embraced by delicate floral hints of lavender and the warm spice of clove. Partial barrel ageing gives this distinctive wine depth, a velvety body and a long, memorable finish. An excellent match for spiced game, steaks and mature, characterful cheeses. Serve at 16-18 °C to allow the variety's full elegance and depth to unfold.



A superb choice with spiced game dishes, succulent steaks and mature, characterful cheeses, but equally impressive as the highlight of a special celebratory toast.



Category: Dry red wine

Style: A distinctive, velvety Syrah in which the richness of black cherry and ripe plum gains depth and elegance from delicate lavender notes.



Alcohol: 13.0% vol.

Residual sugar: 1.6 g/L

Titrateable acidity: 5.7 g/L



Recommended serving temperature: 16-18 °C



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CLASSIC

Cabernet Sauvignon

Grape variety: Cabernet Sauvignon

Vintage: 2025 **Bottle size:** 0.75 L

An intense nose of blackcurrant, ripe sour cherry and blackberry. Reductive winemaking preserves the variety's fresh fruit character, while partial barrel ageing adds delicate vanilla and spice. A medium-bodied, vibrant red with velvety tannins and a long, harmonious finish.



A perfect partner for beef and game, tender roast duck leg, pasta with truffle sauce, or an evening of substantial conversation with friends.



Category: Dry red wine

Style: Intensely fruit-driven, with sour-cherry and blackberry notes and delicate vanilla spice.



Alcohol: 14.5% vol.

Residual sugar: 3.7 g/L

Titrateable acidity: 5.5 g/L



Recommended serving temperature: 16-18 °C



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PREMIUM LINE

Limited-production wines of distinctive character for special occasions.

CEZAR Winery's Premium range is defined by character, complexity and timeless elegance. Produced in limited quantities, these wines bring together the unique personality of the grape variety, the attributes of the terroir and considered winemaking. Layered aromatics, refined structure and a long finish make them complete experiences, both on their own and as partners to fine food.

Each Premium wine receives individual attention and a winemaking approach tailored to its character. For the whites, ageing on fine lees and bâtonnage contribute to a richer texture, deeper aromatics and greater complexity. For the reds, carefully selected barrel ageing is adapted to the wine and the vintage. Its purpose is not to mask the fruit, but to complement it, refine the structure and reveal the wine's individual character.

Every wine in the Premium Line has a personality of its own. What they share is meticulous attention to detail, a more concentrated and complex character, and the ambition to express the grape variety and terroir as fully as possible in every bottle.



VENI • VIDI • VINUM



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PREMIUM

CHARMÉE 2024

Grape variety: Chardonnay **Vintage:** 2024 **Bottle size:** 0.75 L

Crystal clear with a pale golden colour and a rich, elegant nose. Citrus and apple notes, together with delicate dried chamomile, complement the creamy character imparted by barrel ageing on both the nose and palate. The melodious name alludes to the variety's French origins and signals that this is a truly special wine.

Only 850 bottles were produced. Refreshing acidity, a full character and a long, varietally expressive finish make it captivating. Following whole-bunch pressing and must clarification, the wine was aged on fine lees in 500-litre oak barrels for nine months.



Category: Dry white wine

Style: Green apple, nectarine and sweet spice, with buttery brioche, toasted hazelnut and delicate minerality.



Alcohol: 13.0% vol.

Residual sugar: 2.2 g/L

Titrateable acidity: 5.9 g/L



Recommended serving temperature: 12 °C



Recommended with: An elegant partner for creamy mushroom dishes, grilled fish and mature cheeses at a celebratory dinner.



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PREMIUM

RIZELIN 2024

Grape variety: Welschriesling **Vintage:** 2024 **Bottle size:** 0.75 L

A creamy Welschriesling whose honeyed and ripe yellow-fruit aromas are enriched by subtle raisin notes. A vivid, well-defined line of acidity gives the wine vibrant energy while its texture remains full and silky. Delicate spice and an elegant, lingering almond note make the long finish memorable. Produced in a **limited quantity of just 1,200 bottles** in the 2024 vintage. Following whole-bunch pressing and must clarification, the wine was aged on fine lees in 500-litre oak barrels for nine months.



Category: Dry white wine

Style: Creamy, full-bodied Welschriesling with vibrant acidity and an almond finish



Alcohol: 13.5% vol.

Residual sugar: 1.7 g/L

Titrateable acidity: 5.6 g/L



Recommended serving temperature: 12 °C



A perfect choice for celebratory lunches and elegant dinners. It reveals its true depth alongside fish with toasted almonds, creamy poultry dishes or mature cheeses.



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PREMIUM MESSIAS 2022

Grape variety: 100% Messias **Vintage:** 2022 **Bottle size:** 0.75 L

Made from 100% Messias and aged for two years in barrique barrels. The flagship of our winery and a pure expression of an exceptionally rare Hungarian-bred grape variety. **Only 1,400 bottles were produced.** Every sip carries the strength of the ancient Zala terroir and the philosophy of our winery. Deep ruby in colour, with rich aromas of plum, cherry and delicate spice. A moderate impression of alcohol, soft velvety tannins and a long finish make it truly distinctive.



Category: Dry red wine

Style: Medium garnet colour, black-fruit character and barrique notes; a distinctive red wine.



Alcohol: 14.0% vol.

Residual sugar: 0.9 g/L

Titrateable acidity: 5.2 g/L



Recommended serving temperature: 16-18 °C



Recommended with: Lamb dishes, waterfowl, Hungarian fisherman's soup, mushroom dishes and hard cheeses.



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PREMIUM

CABERNET FRANC

Grape variety: Cabernet Franc

Vintage: 2021 **Bottle size:** 0.75 L

Deep and clear purple, almost black, enlivened by ruby flashes. Ripe blueberry and blackberry appear first on the nose, followed gradually by plum and the elegant, subtle earthy notes characteristic of the variety. Full-bodied and dry yet silky in texture, with firm but integrated tannins and medium acidity. Warm spice, pepper and clove notes linger on the long finish, reflecting the harmony of refined oak ageing.

Category: Dry red wine



Style: A full-bodied Balaton red with ripe black-berry fruit and earthy notes, a silky texture, firm yet integrated tannins and an elegantly spicy oak character.

Alcohol: 14.8% vol.



Residual sugar: 1.8 g/L

Titrateable acidity: 6.0 g/L



Recommended serving temperature: 16-18 °C



Recommended with: Mature hard cheeses, duck, goose, game, roast beef, stews and mushroom dishes.



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PREMIUM

CARMIN 2021

Bottle size: 0.75 L **Vintage:** 2021

Grape varieties: Cabernet Franc & Cabernet Sauvignon

“Carmin” evokes the deepest shade of red. A blend of Cabernet Franc and Cabernet Sauvignon that radiates elegance, passion and harmony, its name uniting the colour with the richness of the wine. **A limited release of just 1,300 bottles**, made from hand-harvested grapes. Ripe black-berry fruit, delicate oak spice and a long, velvety finish complete its depth.

Category: Dry red wine



Style: A full-bodied, elegant red blend in which the richness of ripe black-berry fruit meets delicate oak spice, creating remarkable harmony with velvety tannins and a long, refined finish.



Alcohol: 14.5% vol.

Residual sugar: 0.9 g/L

Titrateable acidity: 6.4 g/L



Recommended serving temperature: 16-18 °C



Recommended with: Aromatic ragouts, red meat and game, roast duck leg or goose breast, and long-aged hard cheeses.



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PREMIUM

VELOUR MERLOT

Grape variety: Merlot

Vintage: 2024

Bottle size: 0.75 L

“Velour” evokes the softness and refinement of velvet. A pure Merlot made from selected bunches and given premium maturation. This wine is all about silky tannins, rich texture and sensual elegance: deep ruby in colour, with ripe sour-cherry and plum aromas embraced by delicate chocolate and vanilla oak notes. Give in to temptation.

Category: Dry red wine



Style: A velvety, sensual premium Merlot in which the full flavours of ripe sour cherry and plum are made irresistible by delicate chocolate and vanilla oak notes and silky tannins.



Recommended with: A perfect partner for pink-roasted duck breast, beef tenderloin with wild mushrooms, dark-chocolate desserts and noble mature cheeses or for an intimate, elegant evening toast.



Alcohol: 14.5% vol.

Residual sugar: 0.9 g/L

Titrateable acidity: 6.4 g/L



Recommended serving temperature: 16-18 °C



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PREMIUM

MALBEC AMPHORA

Grape variety: Malbec

Vintage: 2024

Bottle size: 0.75 L

An amphora-aged Malbec that highlights the variety's pure, natural character. Fruit, delicate spice and an elegant structure define the wine, followed by a long finish. Amphora ageing shapes it with restraint, preserving its balance and authenticity. A refined yet characterful wine that calls for time and attention - and rewards both generously. **Only 600 bottles were produced.**

Category: Dry red wine



Style: A distinctive amphora-aged Malbec with pure fruit, elegant spice and natural depth, offering a rare and refined experience for contemplative tasting.



Alcohol: 12.5% vol.

Residual sugar: 0.9 g/L

Titrateable acidity: 6.4 g/L



Recommended serving temperature: 16-18 °C



Recommended with: Premium cuts of beef grilled over charcoal, spiced roast lamb and mature artisan hard cheeses.



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3L BAG-IN-BOX

Good wine, made practical!

CEZAR 3-litre Bag-in-Box wines are made for those who refuse to compromise on wine quality, even when entertaining a larger group. The same care and reliable quality, now in a practical, easy-to-use format offering excellent value for money.

An ideal choice for festivals, gatherings with friends, family events, weddings, garden parties and any occasion where good company calls for plenty of good wine. The easy-to-carry 3-litre format is simple to serve and space-efficient, while Bag-in-Box technology helps preserve the wine's freshness for longer after opening.

Available varieties: Dry Irsai Olivér, Semi-sweet Irsai Olivér, Welschriesling, Blanca White Cuvée, Rosé Cuvée, Malbec, Syrah, Cabernet Sauvignon and Cabernet Franc.

CEZAR Bag-in-Box - more wine, more enjoyment, fewer compromises.





Cezar Winery

H-8746 Nagyrada
Szelemi hegy 020/10.

Mobil: + 36 30 458 0235

E-mail: wineshop@cezarwinery.com



www.cezarpinceszet.hu