



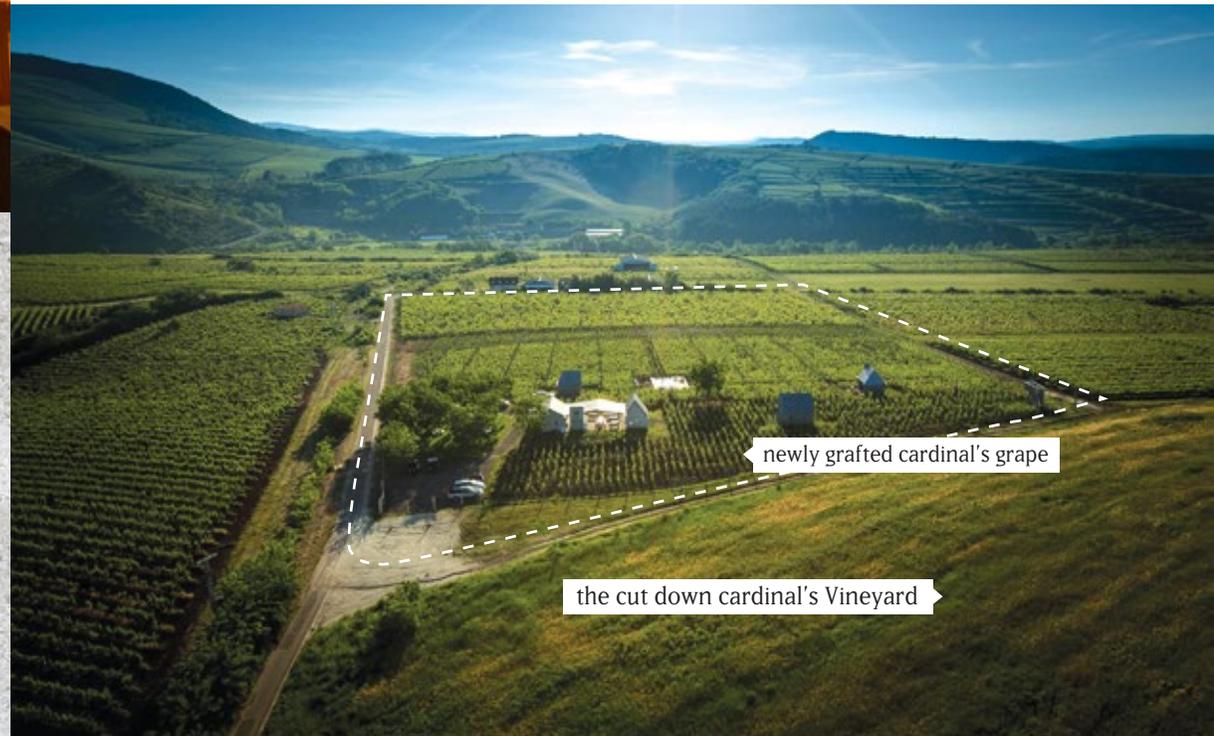
THE STORY

of the AÉS (Almagyar Érseki Szőlőbirtok /Almagyar Cardinal's Vineyard)

The Almagyar Hill is one of Eger's best slopes, where the three of us, Ferenc Csutorás (Csuti), Imre Csernus, and Péter Mészáros, have joined forces to save the former vineyard of the cardinal of Eger. While researching the history of wine-growing in the region Csuti found this abandoned plantation scheduled to be cut down. We knew we didn't have much time. We decided to investigate what the cardinal's vineyard had to offer, and found a hidden treasure when – in 2007 and 2009 – we harvested the grapes from this vineyard overgrown with acacia and rosehip. Both harvests yielded a very special quality of wine with confident tannins having great ageing potential, and rich and full-bodied flavours we never came across before. As the grape variety is unknown, the wine was named the "Cardinal's Secret Wine".

There was no question in our minds: the vine-stock had to be saved. With the permission of the owner, in the autumn of 2009, we cut off the healthiest canes for grafting, and finally we ended up with 900 newly grafted canes from the cardinal's vineyard. We then purchased the 3.5-hectar plot adjacent to the church estate and founded AÉS. In the meantime the original plantation went to rack and ruin. In 2013 we harvested the new plantation for the first time. Besides this grape, we also grow other rare varieties traditionally grown in Eger, such various types of Kadarka, Furmint, Menoir, Mézesfahér and Egri Leányka.

The wine terrace and wine camping have been built to be able to show you all this and so that our guests can enjoy the experience of being close to the vineyard and to nature.



ALMAGYAR-ÉRSEKI
SZŐLŐBIRTOK • EGER
CSUTORÁSBOR

WINE TERRACE
WINE CAMPING
& VINEYARD SPA

newly grafted cardinal's grape

the cut down cardinal's vineyard

WINE TERRACE



The wine terrace is also suitable as a romantic, inspirational venue for smaller weddings and events. Contact us for a quotation. Bonus: full panorama of the wine region of Eger, the Bükk and the Matra mountain ranges.



On our wine terrace, which has a seating capacity of sixty guests, we offer you cold foods and hot meals, our natural wines, as well as other wines from Eger and Tokaj, and our special coffee blend DESPRESSO.

**THE VINEYARD
IS OPEN FROM MAY
TO OCTOBER**

.....
+3630 278 0715
camping@almagyar.hu

GPS:
47.90872930325633, 20.399244278669357



WINE CAMPING



The cottages are equipped with a washbasin and toilet, a private terrace and a mini bar. However, the real magic is the garage gate that operates with a remote control and transforms your cottage into one single open space together with the entire wine estate.

The wine camping awaits you with comfortable bungalows (4 beds each), pitches for camper vans or tents, a pool, and a lookout tower. In this campsite set inside the 3.5-hectar vineyard.



PRICES

Bungalows 1 and 2:

Up to 2 persons: 58 euro/night
3 persons: 65 euro/night
4 persons: 72 euro/night

Bungalow 3

Up to 2 persons: 66 euro/night
3 persons: 75 euro/night
4 persons: 84 euro/night

Extra bed: 10 euro

Tents:

7 euro/night + 2,5 euro/person

Caravans:

10 euro/night + 2,5 euro/person

For Children until age of six is free.

BOOKING

+3630 278 0715

camping@almagyar.hu



VINEYARD SPA

Inside the vineyard again – where else? Sunshine, water, cool breezes, wine with sparkle or without, and what have you. Hidden among the Olaszrizling wine-stock, 50 metres from the wine terrace, facing Nagy-Eged hill.

ACTIVITIES

- WINE TASTINGS
- FOUR WD TOURS
- HORSE RIDING
- AIR TOURS
- WALKING TOURS



WE ARE LOOKING FORWARD TO HAVING YOU!

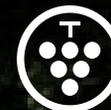
Mészáros Péter, Csernus Imre and Csutorás Ferenc



AUTHENTIC
WINES



Our wines are made by natural methods. We use only wild fermentation and no additives are applied. This way we can lure the real flavours of Eger into the bottle.



AUTHENTIC
WINES



THE WINERY *SINCE 1933*

We have been luring the true flavours of Eger into the bottle for 80 years to produce authentic wines. We use 1000-litre oak barrels and 3200-litre oak casks for the fermentation and aging. In the process the most important is the traditional Eger style cellar, which is cut into a tufaceous limestone hill.

In the vinecellar we offer you a wide range of wine tastings from the barrel to the vintage wines.

tel.: +3630 278 0715
www.almagyar.hu

winery:
H- 3300 Eger, Kistályai út 43.

