WINE TASTING OFFER

opening hours:
weekdays 9–17
By prior arrangement, even outside opening hours.

valid from March 30, 2026

Prices are quoted in Hungarian forints and include 27% VAT!

Soproni Poncihter ragout:
Fry finely chopped onion in diced bacon, then add tomato purée, diced marinated peppers and sliced gherkins, which have been soaked and cooked beforehand, and cook for 10-15 minutes with the bean broth. Season with salt, pepper, garlic and a little hot paprika to taste. Add the beans and bring the ragout to the boil. In a separate pan, prepare a tasty pork stew with less paprika, then once the meat is tender, combine it with the bean ragout prepared earlier. The finished dish can be served with fresh bread, but it can be made more substantial by adding diced boiled potatoes.

Ingredients (10 people)
1.50 kg pork shoulder
0.60 kg mixed beans (canned)
0.50 kg gherkins
0.20 kg bacon
0.10 kg tomato purée
1 kg red onions
0.30 kg pritamin peppers

BASIC FEE *regardless of the number of wines* — 1000,-/p

type	*year*	*tasting*	*bottle **
Base wines		*HUF*	*HUF*
IRSAI OLIVÉR	2025	550,-	1850,-
ZÖLD VELTELINI	2024	550,-	1750,-
CHARDONNAY	2024	550,-	1750,-
FIDELISSIMA CUVÉE *white*	2024	550,-	1950,-
ALBINO PERLE *(white Cabernet franc)*	2023	550,-	1950,-
KÉKFRANKOS ROSÉ	2024	550,-	1750,-
KÉKFRANKOS *Classic*	2024	550,-	1950,-
PINOT NOIR	2022	550,-	2550,-
CABERNET FRANC	2023	800,-	2950,-
FIDELISSIMA CUVÉE *red*	2024	550,-	2550,-
Our extraordinary wines			
PINOT MEUNIER	2023	800,-	2950,-
CHARDONNAY SPARKLING WINE *Méthode traditionnelle*	2023	1200,-	6900,-
PINOT MEUNIER SPARKLING WINE *Méthode traditionnelle*	2024	1200,-	6900,-
CHARDONNAY *barrique premium white wine*	2023	1200,-	3450,-
ZENIT *barrique premium white wine*	2023	1200,-	3450,-
CABERNET SAUVIGNON	2018	1200,-	8900,-
KÉKFRANKOS *'08*	2008	1200,-	7900,-
TÖRKÖLYPÁLINKA *Irsai Olivér*	2023	1200,-	7500,-

The offer includes not only a guided wine tasting, but also a presentation of the Sopron wine region and our winery, which takes place in our wine tasting room. The cellar is not open to visitors during harvest time and when major work is being carried out. If you do not choose from our package offers, we will provide a jug of Sopron water, bread and olive oil for the wine tasting, for which we charge 1000 Ft. Please let us know in advance if you do not require this.
Please allow approximately 1 hour for a 4-wine program, 2 hours for a 6-wine program, etc. If the number of tasters is less than 10, we charge an additional 9,000 HUF on top of the tasting fee!
Advance booking is required in all cases!

PONCICHTER BUNDLE *6 types of base wines of your choice, mineral water, Italian-style bread*	4300,-/fő
BUSCHENSCHANK BUNDLE *6 types of basic and 2 types of unusual wine of your choice, mineral water, Italian-style bread*	8200,-/fő
RUSTIC COLD PLATTER *minimum 6 people*	4900,-/fő
PONCICHTER RAGOUT *minimum 8 people* *Generous one-course meal, bread, strudel*	4900,-/fő

If you choose from our package or food offers, please let us know at least one day before your arrival!
** bottle prices apply to takeaway purchases; for consumption on the premises: wine shop price × 2*
** The bottle prices shown do not include the return fee (50 HUF).*

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