



The history of the Farkasmály wine cellars dates back to the mid-1700s when the residents of Gyöngyös discovered the 5 meter high rock walls at the foot of Sárhegy, created by nature.

Visit a historic row of cellars and taste our wines!

We have made this offer for travel agencies and groups.

Based on a unified choice, following the rules of wine tasting, our guests can immerse themselves in the flavor of Mátra wines.

+36 70 315 9645, +36 37 309 074

info@hotelsziluet.hu



You can feel our warm welcome right in the doorway:
4cl irsai olivér pálinka (spirit) 1.400 HUF/person

Wine tasting from wines of the house:
Available from 2 Person

1. Wine tasting (flowing, quality wines) 1.800 HUF/Person
4 x 1 dl wines, homemade scones and soda water
2. Wine tasting (flowing and bottled quality wines)
2 dl flowing and 2 dl bottled wines 2.600 HUF/Person
homemade scones and soda water
3. Wine tasting (bottled quality wines) 3.600 HUF/Person
5 x 1 dl wines, homemade scones and soda water
4. Wine tasting (3 out of 5 varieties, over 5 years old wine)
5 x 1 dl wines accompanied by 7.500 HUF/Person
homemade scones and soda water
5. Wine tasting (bottled quality wines) 4.800 HUF/Person
5 x 1 dl wines, homemade scones and soda water

Cheese plate: three types of cheese (150 grams)

1 200 HUF / Person

Our prices include VAT.

Upon the arrival of the guests, we will present the history of the Farkasmály cellar line and reveal its more than 200-year-old past.

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Mátra panorama-overview (selection of Mátra wineries)

- 1.** Wine tasting (from reductive varieties) 3.200 HUF / Person
4 unit (4 x 0,7dl), homemade scones and soda water.
Irsai olivér 2024 (Bárdos Vinery), Zöldvelteli 2022 (Szőke Mátyás Vinery),
Nyárest rozé 2024 (Ákos Vinery), Cserszegi fűszeres 2024 (Regélő Winehouse)
- 2.** Wine tasting (from reductive and oxidative varieties) 4.000 HUF / Person
5 unit (5 x 0,7dl), homemade scones and soda water.
Irsai olivér 2024 (Regélő Winehouse), Cabernet sauvignon rozé 2024 (Bárdos Vinery),
Peresi couvee 2020 (Szőke Mátyás Vinery), Pinot noir 2018 (Laczkó Winehouse), Tímea 2024 (Ákos Vinery)
- 3.** Wine tasting (from reductive and oxidative varieties) 5.000 HUF / Person
5 unit (5 x 0,7dl), homemade scones and soda water.
Bodzás 2024 (white)(Ákos Vinery), Furmint selection 2020 (Bárdos Vinery),
Cabernet sauvignon rozé 2024 (Bárdos Vinery),
Farkasvér 2023 (Regélő Winehouse), Merlot 2016 (Laczkó Winehouse)
- 4.** Wine tasting (from reductive and oxidative varieties) 6.500 HUF / Person
5 unit (5 x 0,7dl), homemade scones and soda water.
Sauvignon blanc 2024 (Bárdos Vinery), Paskomi chardonnay 2021 (Szőke Mátyás Vinery), Nyárest rosé 2024 (Ákos Vinery), Merlot 2016 (Laczkó Winehouse), Diós kékfrankos 2022 (Centurio Vineyard)
- 5.** Wine tasting (from reductive and oxidative varieties) 13.500 HUF / Person
7 unit (7 x 0,7dl), homemade scones and soda water.
Bodzás 2024 (white)(Ákos Vinery), Sauvignon blanc 2024 (Bárdos Vinery), Furmint selection 2020 (Bárdos Vinery),
Cabernet sauvignon rozé 2024 (Bárdos Vinery), Pinot noir 2018 (Laczkó Winehouse),
Aragon 2020 (red) (Dominium Vinery), Liberty (red) 2021 (Centurio Vineyard)



Our wine tastings from Mátra
are designed to present
the most valuable items of local producers.
Sommelier can be your guide
to discover the flavors and aromas of our wines.
Our prices include VAT.

Wine tastings from the wines of our wine house
can be ordered from 2 people, we recommend
our Panoramic wine tastings from Mátra from 6 people.

Reservation is required for wine tasting.
Cancellation of any event or reservation 7 days before
the reserved date is free of charge.
3-6 days before the event is 50%,
1-2 days before 100% is obliged to pay.

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