

Visiting a traditional wine cellar in Budafok

Wine Cellar Lics always belongs to the most popular ones for visitors, with its special offer and programs. There are guided tours in the cellar and people can taste of the wines of the house.

Winery tour -guided by the winemaker Judit Lics- in a typical Budafok wine cellar & wine tasting of 7 different types of own made quality wines (from Szekszárd & Etyek-Buda wine region) with *dinner or snacks & live music* in the tasting room.

Wines

Originated from our own vineyards in Szekszárd wine region and the Northern part of the Velence Lake. The processing of the grapes are done in the family owned factory in Zomba - Szentgálszőlőhegy where the wines and must are transferred to Budafok winery. This is where they are aged and bottled. The whole family are involved in the wine making business. We are involved from the viticulture to wine bottling to assure that the wines that are produced are the best quality.

The Winery

The Budafok wine cellar is approximately 300 years old. It is part of the 100 km lime mine system. This winery is 1700 m² and can store up to 11000 hl of wine. This winery can be found in Budafok and once owned by Duke Savoyai and Prince Windischgratz. It was in a deteriorated condition when the Lics family bought this winery in the 1990's, but now it is successfully resurrected to its original form. In the winery's labyrinth, includes 2 heated wine tasting rooms that can fit comfortably 45 and 60 guests.

Dinner or snacks possibilities:

- Dripping bread
- Salt cake plate
- Cheese plate
- Rustic Hungarian cold plate, cheese scones
- Red wine pork stew (pörkölt) with noodles, cucumber pickle, cheese scones
- Salt cake plate & Red wine beef or pork stew (pörkölt) with noodles, cucumber pickle & salt cake plate



It is a great experience for all those who are involved in the program



