

NIMBILITY

WINES OF HUNGARY

HUNGARY GOES TO CHINA

ROADSHOW & GALA
10-13 MARCH 2025



EVENT SCHEDULE

MARCH 9-10 SHENZHEN, CHINA

- March 9 (Sunday): Arrival in Shenzhen
- March 10 (Monday)
 - 14:00-15:30 – Shenzhen Roadshow - Sommelier Masterclass (Venue: Park Hyatt Shenzhen)
 - 15:00-18:00 – Shenzhen Roadshow - Trade Tasting (Venue: Park Hyatt Shenzhen)

MARCH 11-13 SHANGHAI, CHINA

- March 11 (Tuesday): Morning flight from Shenzhen to Shanghai
- March 12 (Wednesday):
 - 14:00-15:30 – Shanghai Roadshow – Masterclass (Venue: The Middle House)
 - 15:00-18:00 – Shanghai Roadshow – Trade Tasting (Venue: The Middle House)
 - 18:30-20:30 - Consumer Event (Venue: Pudao Wines)

MARCH 13-14 BEIJING, CHINA

- March 13 (Thursday): Morning flight from Shanghai to Beijing
 - 18:00-20:30 – Gala Event (Venue: Bon Boeuf)



GALA EVENT PROGRAM

18:30 - 18:45 Opening and Welcome Remarks

- Máté Pesti** – Ambassador Extraordinary and Plenipotentiary of the Embassy of Hungary to China – Opening speech (5 min)
- Pál Rókusfalvy**– Government Commissioner for National Wine Marketing – Welcome speech (5 min)
- Nichole Mao** – Head of Nimbility China – Introduction to the Wines of Hungary campaign (5 min)

18:45 - 19:45 Wine Tasting & Standing Reception

- Open walk-around tasting featuring 20 selected Hungarian wines.
- Guided by **Nichole Mao** and attending wineries, showcasing the terroir, history, and uniqueness of the wines.

19:45 - 20:30 Networking & Interaction

- Informal discussions and professional networking.
- Opportunity to connect with industry professionals and explore Hungarian wines.

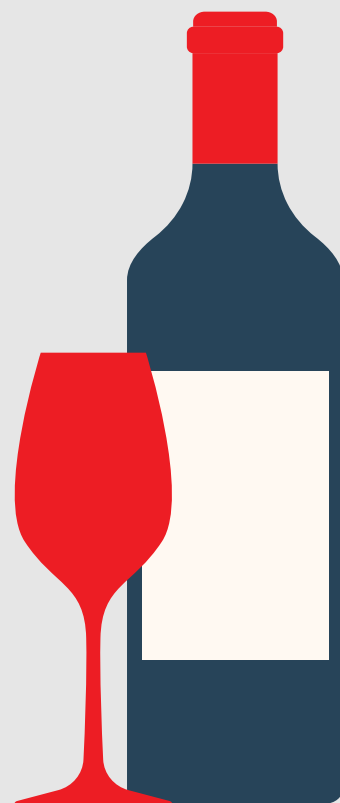
Number of Invited Guests:

50



GALA WINE SELECTION

- **Dereszla** – Chateau Dereszla Brut Pezsgő 2021
- **Feind** – Balaton Bor 2023
- **Takler** – Kadarka 2023
- **Garamvári** – Tokaji Furmint Brut 2016
- **Tornai** – Nagy-Somlói Prémium Olaszrizling 2022
- **Tornai** – Apátsági Furmint
- **Demeter Zoltán** – Boda Furmint 2019 Magnum
- **Gróf Degenfeld** – Terézia Hárslevelű 2023
- **Tornai** – Juhfark Aranyhegy 2021
- **Szepsy** – Úrágya Furmint 2021
- **Sebestyén** – Porkoláb Kékfrankos 2021
- **Takler** – Szentágyasi Kékfrankos 2020
- **Gál Tibor** – Bikavér Grand Superior Sík-hegy 2018
- **Bock** – Villányi Franc Essencia 2020
- **Patricius** – Tokaji Szamordoni 2022
- **Dereszla** – Tokaji Szamordoni 2018
- **Royal Tokaji** – Tokaji Aszú Blue Label 5 Puttonyos 2018
- **Gróf Degenfeld** – Tokaji 5 Puttonyos Aszú 2017
- **Grand Tokaj** – Tokaji Aszú 6 Puttonyos Szarvas Dűlő 2013
- **Disznókő** – Tokaji Aszú 6 Puttonyos 2016



GALA MENU

Natural Fermented Ciabatta & Black Olive Yogurt Sauce
Organic Farm-to-Table Tomatoes & Home-made Burrata Cheese
Foie Gras & Duck Terrine & Brioche Bread
Oyster Rockefeller
Charcoal-Grilled Cabbage & Anchovy
Signature Norman-style Braised Beef Tripe
Charcoal-Grilled Ribeye Steak (Australian F4 Full Blood M9 Wagyu Dry-Aged)
Basque Charcoal-Grilled Seafood Platter & Paella
Organic Ranch Rich Fresh Milk Ice Cream with Strawberry Sorbet



For more details about the Wines of Hungary China Roadshow, please contact:

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