

## BUSSAY CHARMES PINOT NOIR 2018

### Tasting Notes and Technical Information

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*Dr. László Bussay founded the Bussay Winery in the village of Csörnyeföld in Western Hungary in 1989. The Zala region, once famous for its wines, had no notable wineries left in 1989, and the Bussay family was eager to see the potential of both white and red varieties on their estate after the fall of Communism. Today the winery is 5.5 hectares, and László's daughter Dórottya is now the head winemaker. They certified organic in 2018.*

*The Charmes Pinot Noir was the first organic Pinot Noir grown on the estate. The result is an earthier, deeper, slightly fiery wine. It has a rich spicy nose, with pepper, violet, red cherries and strawberry compote on the palate. Juicy and elegant, with a powerful long finish.*



**Vintage:** Dori says the 2018 was very hot.

**Harvest:** The harvest was on August 25. The grapes were picked by hand.

**Varietals:** 100% Pinot Noir. The Pinot Noir is a French Dijon 777 clone.

**Soil and estate:** The soil in the Mura region of Zala is made up of ancient Pannonian and Mura River sediment. It is a mixture of clay, sand, chalk, loess and gravel. The vines were planted in 2006 and 2009. The vineyards were certified organic in 2018.

**Fermentation:** 90% of the grapes were destemmed and crushed, and 10% remained in whole bunches. Fermentation was spontaneous in open tanks with native yeasts, in a cool cellar without temperature control. The grapes remained on the skins for 12 days. After fermentation, the wine was aged in used 500 L and 1000 L Hungarian oak barrels.

**Aging:** Aged for 12 months in 500 L Hungarian oak barrels, and an additional 3-6 months in 1000 L 10-year-old Hungarian oak barrels before bottling.

**Other details:** Unfined, unfiltered and vegan. Low sulfites added. Certified organic farming. 2000 bottles produced.

#### Technical data:

- a. Sulphur dioxide at bottling (free/total In mg/L): 20/88
- b. PH: 3.68
- c. Acid (g/L): 4.8 g/L
- d. C6 sugars (g/L): 0.6 g/L
- e. Alcohol percentage: 12.23%