

BUSSAY CSÓKASZŐLŐ 2020

Tasting Notes and Technical Information

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 Dorottya is now the head winemaker. They certified organic in 2018, and had two wines (one of them the Csókaszőlő) selected among the top 30 wines of Hungary in Decanter Magazine in 2020.

Csókaszőlő is an ancient native Hungarian variety rarely planted in Hungary today. The berries are almost black in color (like the Csóka bird the wine is named after), leading to a ruby-hued wine with ample spice and complexity. This version is medium-bodied and compelling. Green herbs, cranberries and currants on the nose, with cherry lozenges and a hint of smoke on the palate. Unfined, organic and vegan.



Vintage: Dori says the 2020 was a classic vintage: warm with sufficient rainfall.

Harvest: The harvest was on September 22. The grapes were picked by hand.

Varietals: 100% Csókaszőlő.

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 2007 and 2009. The vineyards were certified organic in 2018.

Fermentation: After destemming and a quick press, the wine was spontaneously fermented with native yeasts in open vats. The grapes remained on the skins for 14 days. After fermentation, the wine remained in 1000 and 500 L used Hungarian oak barrels for 12 months before bottling.

Aging: Aged on the lees for 12 months in used 1000 and 500 L Hungarian oak.

Other details: Unfined, vegan. Low sulfites added. Certified organic farming.

Technical data:

- a. Sulphur dioxide at bottling (free/total In mg/L): 8/63
- b. PH: 3.32
- c. Acid (g/L): 7.1 g/L
- d. C6 sugars (g/L): 1.3 g/L
- e. Alcohol percentage: 12.42%