

JASZ LACI BAZALT HÁRSLEVELŰ 2017

Tasting Notes and Technical Information

Laci Jász founded the "Nagy Bajuszú Jász Laci Pincéje" (The Big Mustached Jász Laci's Winery) in 2013 on Somló hill, an extinct volcanic butte in western Hungary. He loves making wines that spend time on their skins in accordance with the ancient Kartulian methods. He adds zero or very little sulfur in the cellar, and tries to let the winemaking happen slowly and naturally. "These wines can be divisive, but they are always exciting," he says.

This is a single-vineyard Hárslevelű from the black basalt soils of Jász Laci's small estate on Somló. The wine was on the skins overnight, and remained on the lees for 6 months. It is a stellar example of an aged Somló Hárslevelű, with its honeyed aromatics and long spicy finish. Peach, dried apricot and quince on the nose, with honey, salt and Szechuan peppercorn on the palate.



Vintage: 2017 was a sunny, beautiful vintage on Somló that led to rich, ageworthy wines.

Harvest: Harvest took place at the end of September 2017.

Varietals: 100% Hárslevelű.

Soil and estate: The wine hails from Somló, where the soil is volcanic tuff and basalt.

Winemaking and fermentation: After destemming, fermentation occurred spontaneously with native yeasts in open vats on the skins. The wine remained on the skins overnight. After fermentation, the wine was aged in steel tank on the lees for 6 months.

Other details: The winery is practicing organic and working towards organic certification, which is expected in 2022. No pesticides or herbicides used. The wine was neither filtered nor fined. Low sulfur added. 900 bottles produced.

Technical data:

- a. Sulphur dioxide at bottling (free/total in mg/L): 6/72
- b. PH: 3.43
- c. Acid (g/L): 5.9
- d. C6 sugars (g/L): 0.9
- e. Alcohol percentage: 11.74%