

## STEIGLER KÉKFRANKOS 2021

### Tasting Notes and Technical Information

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*Steigler is a family-owned organic winery in Sopron, the small region in northwest Hungary on the Austrian border. It was established in 2015 and covers 14 hectares. Winemaker Tamás Varga has been working organically on the property since 2018.*

*Steigler was the first winery in Sopron to re-introduce the planting of Kékfrankos to the region. Though an important variety historically, the area had been planted with mostly white varieties during Communism. Their estate Kékfrankos has flavors like plum, sour cherry, and cloves on the nose, with forest fruit compote and cacao on the palate. Medium-bodied and balanced.*

**Vintage:** Tamás says: "2021 was a hot dry vintage. The summers were hot with no rain. Because of this, the yield was low, about 3500 kg/hectare.

**Harvest:** The harvest took place on the September 30, October 1 and October 14. Grapes were partially mechanically harvested and partially picked by hand.

**Varietal:** 100% Kékfrankos (Blaufränkisch).

**Soil and estate:** The wine comes from the Steiger, Sporn Steiner and Frettner vineyards in Sopron. The soil is slate and mica slate, and the vines are between 6 and 22 years old. The estate is certified organic with a guyot pruning system.

**Fermentation and winemaking:** After destemming, the grapes were pumped into open vats and into stainless steel tank. Fermentation was spontaneous with native yeasts in the vats, and temperature controlled with organic yeasts in the tanks. After fermentation, the wine remained on the skins for 14 more days, and then the free-run juice was transferred to a tank and the pressed wine into another tank. After the lees settled, the wine was put into 500 L Hungarian oak barrels without racking.

**Aging:** The wine was aged for 12 months in 500 L new and second-use Hungarian barrels. The wine was left unfiltered and unfiltered. Sulfur was only added at bottling.

**Other details:** Certified organic farming, no pesticides or herbicides. Unfiltered and unfiltered, vegan.

#### Technical data:

- a. Sulphur dioxide at bottling (free/total in mg/L): 17/65
- b. PH: 3.47
- c. Acid (g/L): 6.1
- d. C6 sugars (g/L): 0.9
- e. Alcohol percentage: 14.14%