

BUSSAY TRAMINI ROOTS 2023

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 selected among the top 30 wines of Hungary in Decanter Magazine in 2020.

Bussay's Roots is a skin contact Tramini/Riesling, paying homage to Dori's grandfather who planted the Tramini vineyard over 40 years ago. (He is pictured on the label among the vines). The wine has favors like dried apricots and orange peel, concentrated juicy peach, herbs, white tea and rose. 5 weeks skin contact, unfiltered and unfined.

Vintage: Dori says that 2023 was hardly a winegrower's dream vintage ... there was heavy rainfall and high temperatures. Because of that, quantities were less than previous years, but the remaining crop made vibrant, aromatic wines.

Harvest: The harvest was on September 15 (Tramini) and September 25 (Riesling). The grapes were picked by hand.

Varietals: 50% Tramini, 50% Rajnai Rizling (Riesling).

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 the early 1980s and face south. The vineyards were certified organic in 2018.

Fermentation: 93% of the grapes were destemmed and 8% remained in whole bunches for fermentation, which occurred in an open 1300 L Hungarian oak cask. The juice was pushed down twice a day, and remained on the skins for 5 weeks. There was no temperature control.

Aging: Aged on the lees for 5 months in stainless steel tank with no stirring.

Other details: Unfiltered, unfined, vegan. Low sulfites added. Certified organic farming. 1000 bottles produced.

Technical data:

- a. Sulphur dioxide at bottling (free/total In mg/L): 0/14
- b. PH: 3.33
- c. Acid (g/L): 5.3
- d. C6 sugars (g/L): 0
- e. Alcohol percentage: 11.26%