

JASZ LACI FEKETE JÁRDOVÁNY 2020

Tasting Notes and Technical Information

Laci Jász founded the "Nagy Bajuszú Jász Laci Pincéje" (The Big Mustachioed Jász Laci's Winery) in 2013 on Somló hill, an extinct volcanic butte in western Hungary. He only makes wines that spend time on their skins (orange wines) 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.

Fekete Járdovány is an ancient, pre-phylloxera grape that originated in the Carpathian basin. Flavors of violets, roses and candied currants on the nose. Ample currants and salt on the palate, with a long smoky finish emblematic of the volcanic terroir of Somló.

Vintage: Laci says 2018 was a quite rainy year, but - despite the precipitation - there was enough sunshine for proper ripening.

Harvest: Harvest took place at the beginning of October.

Varietals: 100% Fekete Járdovány.

Soil and estate: Volcanic tuff and basalt soils.

Winemaking and fermentation: After destemming, fermentation occurred spontaneously with native yeasts in open vats on the skins. After fermentation, the wine was aged in 225 liter third and fourth-use French oak barrels for 6 months. The wine remained on the skins for 30-60 days, and then remained on the lees until bottling.

Other details: The winery is practicing organic and working towards organic certification. The first certified organic vintage will be in 2022. No pesticides or herbicides used. Unfiltered and unfined. Zero sulfur added.

Technical data:

- a. Sulphur dioxide at bottling (free/total in mg/L): 0/22
- b. PH: 3.45
- c. Acid (g/L): 6.4
- d. C6 sugars (g/L): 0.8
- e. Alcohol percentage: 11.96%