

JASZ LACI GROW 2021

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 only makes 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.

Jász Laci's "GROW" is 100% Olaszrizling, and it's an acronym for some of the regional names for the variety (Grasevina, Riesling Italico, Olazzrizling, Welschriesling). The wine spent 4 months on the skins. Smoky and deep, with flavors of ripe pineapple, grapefruit and papaya.



Vintage: 2021 was a warm sunny vintage without much rain.

Harvest: Harvest took place during the middle of October 2021.

Varietals: 100% Olaszrizling.

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 steel tank on the skins for 4 months. The wine then remained on the lees in steel tank for 6 months until bottling.

Other details: The winery is practicing organic and working towards organic certification. 2022 will be the first certified organic vintage. No pesticides or herbicides used. Unfiltered and unfinned.

Technical data:

- a. Sulphur dioxide at bottling (free/total in mg/L): 5/72
- b. PH: 3.59
- c. Acid (g/L): 5.0
- d. C6 sugars (g/L): 0.7
- e. Alcohol percentage: 13.62%