

JASZ LACI RISING SUN 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 loves making 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.

Jász Laci's "Rising Sun" is a unique field blend of Juhfark, Chardonnay, Olaszrizling and Pátria from his vineyard on the eastern slope of Somló. This wine is amber-colored, with aromas of green herbs, hay and dried flowers. Ripe rich golden apple and pineapple dominate on the earthy palate. The finish is long and mineral.

Vintage: 2021 was a hot sunny vintage on Somló without much rain.

Harvest: Harvest took place between the middle of September and the beginning of October.

Varietals: Olaszrizling 57%, Juhfark 23%, Chardonnay 13%, Pátria 7%.

Soil and estate: Volcanic tuff and basalt soils.

Winemaking and fermentation: The grapes are co-planted and co-fermented. After destemming, fermentation occurred spontaneously with native yeasts in open vats on the skins. The wine was then aged in steel tank on the skins for 4 months. The wine 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. Low sulfur added. 1000 bottles produced.

Technical data:

- a. Sulphur dioxide at bottling (free/total in mg/L): 31/56
- b. PH: 3.58
- c. Acid (g/L): 5.0
- d. C6 sugars (g/L): 0.6
- e. Alcohol percentage: 12.22%