

JASZ LACI SÁGI NARANCS 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 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.

This orange Olaszrizling hails from the Sághegy, a tiny volcanic butte in western Hungary that was formed about 5 million years ago. Sághegy belongs to the Somló wine region; as on the neighboring Somló hill, the soil is primarily volcanic tuff and basalt. "Sági Narancs" is medium-bodied and aromatic, with allspice, nutmeg, and dried tropical fruits on the nose. The palate is bright citrus and tangerine, with a long, saline finish.

Vintage: 2021 was a dry, hot vintage on Somló without much rainfall.

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

Varietals: 100% Olaszrizling (Welschriesling).

Soil and estate: The wine hails from Sághegy, the smaller of two hills that make up the Somló wine region. The soil is volcanic tuff and basalt.

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 3 months. The wine then remained on the lees in tanks until bottling.

Other details: The winery is practicing organic and working towards organic certification, which is expected in 2022. No pesticides or herbicides used. The wine was neither filtered nor fined. Low sulfur added. 1100 bottles produced.

Technical data:

- a. Sulphur dioxide at bottling (free/total in mg/L): 0/85
- b. PH: 3.45
- c. Acid (g/L): 5.0
- d. C6 sugars (g/L): 0.9
- e. Alcohol percentage: 13.4%

