

JASZ LACI SETTING 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 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 "Setting Sun" is a rare blend of native varietals from the western slope of Somló: Juhfark, Furmint, Sárfefér, Gohér, Fehér Járdovány, Olaszrizling and Zöldszilváni. Ripe guava and mango meet dried roses on the nose, with savory citrus, salt, herbs and golden apple on the palate. Powerful and bright. The volcanic terroir lends a touch of smoke to the finish.



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

Harvest: Harvest took place between the middle and the last week of September in 2021.

Varietals: 35% Olaszrizling, 22% Juhfark, 23% Furmint, 5% Sárfefér, 5% Gohér, 5% Fehér Járdovány, 5% Zöldszilváni.

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 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 unfined.

Technical data:

- a. Sulphur dioxide at bottling (free/total in mg/L): 26/91
- b. PH: 3.49
- c. Acid (g/L): 5.5
- d. C6 sugars (g/L): 0.6
- e. Alcohol percentage: 12.81%