

SOMLÓI VÁNDOR NYERSPEZSGŐ 2020

Tasting Notes and Technical Information

Kis Tamás is making small-production wines from his organic 8-hectare property on Somló. Somló is Hungary's smallest and most distinctive appellation. Its soils, rich in black basalt and other volcanic minerals, give the wines a distinctive smoky quality.

Nyerspezsgő is the traditional style of Hungarian bottle-fermented sparkling wine with the lees and not disgorged. "Nyers" refers to it not being the final product – raw or crude. This is a Methode Ancestrale style of sparkling wine, and in 2020 it comes from 100% organic Olaszrizling. Whole bunches were pressed, and the wine was made of extremely clear and fresh juice. Great finesse, creamy, with fine bubbles. Flavors of baking spice and salt. Zero sulfur added.



Vintage: 2020 was characterized by a dry and hot summer. Low yields produced fuller-bodied, creamier, terroir-driven wines with a higher aging potential.

Harvest: The harvest was around August 30. The grapes were picked by hand.

Varietals: 100% Olaszrizling.

Soil and estate: This wine is made from grapes hailing from 20-year-old vines on south-facing and north-facing slopes on Somló hill. The soil on Somló is black basalt-rich loess with clay and sand. All of the vineyards are certified organic, with no pesticides or herbicides used.

Fermentation and winemaking: Whole bunches were gently pressed, and then the wine started fermentation spontaneously with native yeasts in stainless steel tanks and finished fermentation in bottle.

Aging: The wine completed fermentation naturally in bottle, and was aged an additional 3 months in the bottle before release.

Other details: Unfiltered, unfined, and not disgorged. Zero sulfur added. Certified organic farming. Less than 1000 bottles produced.

Technical data:

- a. Sulphur dioxide at bottling (free/total in mg/L): 0/0
- b. PH: 3.45
- c. Acid (g/L): 5.14
- d. C6 sugars (g/L): 0.0
- e. Alcohol percentage: 11.09%
- f. Carbon dioxide (at 20 degrees C): 3.2 bar