

2021 Bott Frigyes Juhfark

Južnoslovenská, Slovakia

After WWI, Hungary lost around 71% of its territory to Romania, Ukraine, Czechoslovakia (Slovakia), Yugoslavia (Slovenia, Croatia, Serbia) and Austria. Over 3 million ethnic Hungarians found themselves outside of Hungary with significant outcome on the grapes and traditions that never stopped or are now coming back to life beyond the present day borders of Hungary. On the southern slopes of the Mužsla Hills in Slovakia surrounded by the river Garam, Danube and the Ipoly rivers, is one such example: Bott Frigyes. Even the neighboring village of Béla is where Judit and József Bodó of Bott Pince began their winemaking career (ethnically Hungarian but born in Slovakia) before moving to Tokaj. Long story short, a whole bunch of things all came together with Bott Frigyes coupled with great farming, honest winemaking, and delicious wines.



VINEYARDS

Bott and his son Frici cultivate 10 hectares of vineyards next to the River Garam, at 250 metres above sea level. They are growing Furmint, Hárslevelű (Lipovina in Slovakia), Juhfark, Kékfrankos, Kadarka (cuttings are incidentally from Balla Géza in Romania who is also ethnically Hungarian), Traminer, Pinot Blanc, Sauvignon Blanc, Pinot Noir, Riesling, Sárfahér and Olaszrizling. The soil is clay on top of volcanic bedrock, which is also rich in limestone and minerals.

WINE MAKING

The winemaking is certainly structured in terms of technique, although all fermentations are native, there's zero temperature control, longer lees aging, natural settling, all oak barrel (some amphora), and bottling unfiltered and unfiltered with a small amount of SO₂ at bottling as the only addition. For the reds, they do use the "Hamburger" method which is essentially alternating layers of whole cluster (foot stomped), topped with whole cluster, then topped with a destemmed and hand crushed layer. This achieves a semi-carbonic quality to the wines without developing too much of the banana or bubble gum often associated with carbonic. For the skin contact whites, it's often no more than a week, and they are careful to keep it worked over to prevent VA and other flaws. The winemaking overall is tied to tradition but with a nod to modern hygiene in the cellar.

NOTES & PAIRINGS

Every other Juhfark in our portfolio is from the Basalt crumble soils of Somló and the similarly volcanic Northern shore of Lake Balaton in Hungary. They've either had lengthy élevage with botrytis, or were pure free run made fresh. This is a whole other side of Juhfark. The wine spent one week in the hamburger method (open vat fermented in three layers: foot trodden, whole clusters, and destemmed), and then aged 10 months on the lees in 500L Hungarian oak. With little to no botrytis, this is more on the tea spectrum than fruit, zero oxidative notes, and more creamy in lieu of tannic grip. While not a skin contact wine in the general sense, if served chilled, let this one come up to cellar temperature.

ANALYTICS & PRONUNCIATION

APPELLATION: Južnoslovenská

GRAPE COMPOSITION: 100% Juhfark

CLIMATE: Continental (hot summers & cold winters)

SOILS: Clay on top of volcanic bedrock

MACERATION & AGING: one week in the hamburger method (open vat fermented in three layers: foot trodden, whole clusters, and destemmed), and then aged 10 months on the lees in 500L Hungarian oak.

ALCOHOL: 13%

RESIDUAL SUGAR: 1.8 g/l

ACIDITY: 7.38 g/l



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