

2018 Demeter Zoltán Late Harvest Birtok

Tokaj, Hungary

Zoltán's one-man cellar rests inside a historic house built in 1790 just a few blocks from where the Bodrog and Tisza Rivers meet in the town of Tokaj. He's fully committed to his own race against time to rediscover the terroir of Tokaj as well as the firm belief that Tokaj is one of the most important wine cultures in the world. After working abroad in Napa (Stags Leap), Beaune to study viticulture and enology, as well as larger estates in Tokaj, he has arguably the most experience making dry Tokaj wines in Hungary next to István Szepsy, whom together are responsible for the success of the Királyudvar brand. As of 2008 Zoltán now focuses entirely on his own 9 single vineyards spread over 7 hectares: Szerelmi vineyard in Tokaj, Veres and Becsek vineyards in Mád, Holdvölgy and Újhegy vineyards in Rátka and the Kakas and Lapis vineyards in Bodrogkeresztúr. A champion of the of the present and future of the region he is working to see that the laws governing the production of the wine respect tradition and the good taste of those who consume Tokaji. His selection of dry, Főbor (Original Hungarian word for Szamorodni), and Aszú are broadly considered benchmarks. They clearly reflect the complex geology of their site, the character of their varieties and Zoltán's intensive cerebral nature. Multifaceted, crystalline, and enduring. According to Zoltán, "Wine is not the sound it is the instrument".

VINEYARDS

All of the single vineyards are 40 years and older and classified as First Growths. Eszter is sourced from 30-60 year old vineyards in both Bodrog-keresztúr and Mád villages just north and northwest of Mt Tokaj. Soils range from Loess to heavy clay to stony volcanic. Pesticides are not used, no fertilizer, some still plowed by horse, and sulfur only when absolutely needed is sprayed by hand. Zoltán spends an inordinate amount of time in the vineyards and is one part student while admitting to a certain amount of magic that's unique to Tokaj.

WINE MAKING

The entire winery is designed to be run by one man. Every hose, tool, pump, valve, and drain has an exact place and purpose. It's also part gallery with a road kill snake fashioned into a "DZ" in a frame, glassware hung in the shape of cross beneath a Crucifix, and a baby grand piano rescued from the trash suspended by wires hangs directly over the only coach. Concerning the actual winemaking, almost everything ferments in steel tank, ambient yeasts are preferred but commercial yeasts are employed when needed to get the wine fully dry. All aging takes place in old oak barrels. Some Furmint also ferments and ages in oak.



NOTES & PAIRINGS

This is one of the most underutilized styles of wine from anywhere in the portfolio. Much like its siblings Aszú and Szamorodni, this often gets pigeonholed as a dessert wine. It can certainly function as one, but this can handle any stage of the meal. Far less botrytis, maceration, and oxidative qualities than the aforementioned styles, this still packs a ton of residual sugar into a package where you might simply guess off dry given the texture, alcohol and overall refreshing effect. Mostly Furmint but also backed up with a little Hárslevelű given the warmer vintage, this is so much wine trapped in a little 375ml bottle. With food, and despite the 140 g/l of residual sugar, this could also seamlessly be in a 750ml bottle.

ANALYTICS & PRONUNCIATION

PRODUCER: Demeter Zoltán
APPELLATION: Tokaj
GRAPE COMPOSITION: Furmint, Hárslevelű
CLIMATE: Cool Continental
SOILS: Loess, heavy clay on a volcanic subsoil
ALCOHOL: 11%
RESIDUAL SUGAR: 140 g/l
ACIDITY: 5.3 g/l



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