

2021 Kasnyik rodinné vinárstvo Brut Natur Tramín

Južnoslovenská, Slovakia

The Kasnyik family is one of the founding members of the “Autentista Slovakia” association that now has 5 producers including Slobodné Vinárstvo, Magula, Mátyás, and Strekov 1075. It has a detailed Charta (autentista.sk/charta) and strict guidelines on farming, cellar practices, and how to ultimately restore and preserve the culture of wine along the Danube. Strekov is a crossroads in Central Europe and the epicenter of winemaking in Slovakia. It was first mentioned in 1075 and had been influenced by the Kingdom of Hungary, the Austro-Hungarian Empire, the Ottoman Empire, Czechoslovakia, and attempted Germanization by the Nazi’s. It became independent after the Velvet Revolution in 1989. As with so much of this portfolio, we’ve found that wine regions along and within contentious borders are almost always bound to result in something special. Brothers Gábor and Tamás along with Gábor’s wife Virág are emblematic of this sentiment. Their overarching goal is to bring back the unique wildness that is the connective genius loci of their region. Founded in 2004, real change came in 2008 when they began firmly transitioning to organic farming (certified in 2014) with a focus on native grapes fermented and aged exclusively in oak. The COOP era had left many of the best vineyards largely forgotten. Native grapes and winemaking traditions were ripe for resuscitation.



VINEYARDS

Strekov is one of the sunniest sub appellations in Južnoslovenská (Southern Slovakia). They farm 6 hectares in largely calcareous and loamy-clay soil between 200-250 meters above sea level. The main focus is on grapes like Ryzlink Vlašský (Olaszrizling), Veltínske Zelené (Grüner Veltliner), Chardonnay, Devín, Ryzlink Rýnský (Rhine Riesling), Frankovka Modrá (Kékfrankos), Tramín Červený (Gewürztraminer), Dunaj, Alibernet, Cabernet Franc, Cabernet Sauvignon, Merlot and Pinot Noir. They do not use herbicides, synthetic insecticides, acaricides or any systemic fungicides. Other things prohibited under their self-imposed charta include the use of synthetic fertilizers, a maximum yield of 40 hl per hectare and only harvesting by hand. New plantings must be at minimum 5000 plants per hectare and dedicated to Central European varieties.

WINE MAKING

Gábor credits some early inspiration from Imre Kálo, a character of the Hungarian wine scene that has been making natural wines since the late 1980s. He also garnered some inspiration from Oszkár Maurer in Serbia in terms of low intervention and skin maceration. That said, Gábor’s wines are nothing like either of these, but the focus on spontaneous fermentation, skin maceration and patience in both the vineyard and cellar are certainly shared. Adhering to the Autentista Charta, nothing is added apart from SO2 at bottling (if at all), and filtration, centrifuges, temperature control, reverse osmosis, and so on are all also forbidden. All wines are fermented and aged in barrel (225L, 300L and 500L Hungarian) and aged between 7-12 months. Total production is about 30,000 bottles per year.

NOTES & PAIRINGS

The last time we pulled up to the cellar, their good friend Laszlo was making a pot of Vadas over open fire. Vadas loosely translates to “hunter’s stew” and is basically a sweet and sour/wild Central European hybrid with gamey meat. Puréed carrots and parsnips along with a simple fruit syrup, Pálinka (fruit brandy), chunks of lamb, and finished with a little cream for balance. The first wine they handed us was this sparkling Tramín. 12 hours of maceration, native fermentation on the lees, and then at the end of fermentation, a later picked Tramín must was added for secondary fermentation. After 12 months of aging, it was disgorged with zero dosage, and bottled in 2020. It retains the skin contact elements of the Tramín, not just a blast of aromatics along with 12% alcohol. And because there’s not crazy acidity in the grape, the Brut Natur isn’t overly austere or hard to drink, it works exceptionally well. Much like their macerated version, a good foil for the Gewürztraminer hesitant. 830 bottles produced.

ANALYTICS & PRONUNCIATION

APPELLATION: Južnoslovenská

GRAPE COMPOSITION: 100% Tramín Červený (Gewürztraminer)

CLIMATE: Continental (hot summers & cold winters)

SOILS: Calcareous and loamy-clay

MACERATION & AGING: 12 hours of maceration, native fermentation on the lees. 12 months of aging.

ALCOHOL: 12.4%

RESIDUAL SUGAR: 1.5 g/l

ACIDITY: 6.41 g/l



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