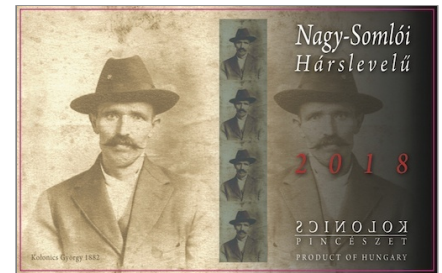


# 2021 Kolonics Hárslevelű Nimrod

## Somló, Hungary

Károly Kolonics is a 4th generation winemaker who grew up in nearby Devecser but spent his weekends and summers in Somló. His grandparents were born and raised on the hill. His Somlói lineage goes back notably to his great grandparents who emigrated to the US before WWI. Once the war threatened Hungary, they mailed back as much money as possible. There was an issue with the postmaster and none of the money went to the family and the estate was lost to the Abbey. The family eventually got their land back. The labels are photos of the great grand parents from the late 1800s.



### VINEYARDS

Today, Kolonics farms about 9 hectares of Olaszrizling, Furmint, Juhfark and Hárslevelű in thick basalt crumble soil. The area is also covered in chestnut and walnut trees at an altitude just above the frost line. No herbicides, pesticides, cover crops are cut by hand, and he uses orange oil and hand sprayed SO2 when needed.

### WINE MAKING

His barrel regiment of large 1500L Hungarian oak and Acacia barrels, many around 60 years old, are adorned with the names of Kings and Saints of Hungary. According to Károly, "I usually say that when you taste a wine and you speak about the barrel you do not speak about God but of his dress." As for winemaking, grapes are destemmed, pressed, and then usually spend 6-8 hours of maceration before the native fermentation begins. All wines are barrel fermented and aged, full malo and only racked once before bottling.

### NOTES & PAIRINGS

Nimród is considered to be the forefather of modern day Hungarians. A ruler in ancient Mesopotamia, a prodigious hunter, commissioned the construction of the Tower of Babel, and had a reputation for being rebellious against God. Seems like a fun guy. He also had two sons Hunor (Aka the Huns) and Magyar (the name of Hungary itself – Magyarország). Many Hungarians like to think that their skill of shooting a bow and arrow while on horseback is a dominant Nimród gene. Dominant or recessive genetics aside, Nimród is a foundational figure in Hungarian lore and deserves a 1000 liter oak barrel filled with Hárslevelű. After 6-12 hours on the skins, its gravity fed into barrel. A minimum of 12 months aging on the fine lees with zero racking and then an additional 2 years in bottle before release. The only addition is SO2. The Nimród barrel is similar to the Attila, but with a stronger toast to emphasize the aromatics of the grape. It's also the driest of the wines we are getting from 2021. The acidity and aromatics need to find the balance in the absence of residual sugar. Golden, salty, aromatic and structured Somlói Hárslevelű.



### ANALYTICS & PRONUNCIATION

APPELLATION: Somló (Shoam-low)

GRAPE COMPOSITION: %100 Hárslevelű (HARSHlehveh-LOO)

CLIMATE: Cool Continental

SOILS: Basalt and ancient seabed

MACERATION & AGING: 6-12 hours on the skins. 12 months aging on the fine lees with zero racking and then an additional 2 years in bottle before release.

ALCOHOL: 13.7%

RESIDUAL SUGAR: 2.2 g/l

ACIDITY: 5.2 g/l

## DANCH & GRANGER SELECTIONS

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