

# 2015 Barta Szamorodni Sweet

## Tokaj, Hungary

Founded in 2013, we first visited Barta back in 2015 because we had learned that they had brought the famed Őreg Király Dűlő (Old King Vineyard) back to life and restored a 16th century cellar in the town of Mád. At first I was a little leery because the Barta family has no roots in Tokaj, viticulture, or winemaking, but were wealthy outsiders making a big investment. Upon meeting Károly Barta, hearing about his long-term vision, discovering the people he had brought on board to carry this all out, it was clear that the investment was not some sort of ego trip, but an all encompassing investment in and for Tokaj. Driving towards the village of Mád, it's impossible to miss the Őreg Király Dűlő. It's the highest altitude, steepest hillside, and most distinctly terraced vineyard in Tokaj. First mentioned in 1285, a 1st class site from the 1737 Classification, it was tragically fallow from the 1960s until 2004. There's also written evidence from 1664 that the iconic Rákóczi family, then the rulers of Transylvania, farmed this vineyard. Needless to say, this vineyard has pedigree, was never farmed industrially, and has been resurrected with organic farming and painstaking mending of the terraces. Lastly, Frank Dietrich (founder of Blue Danube Wine Company) and I were also inducted into the Confrérie de Tokaj at the Barta Estate in Mád. The honor of being included in such company and the formal ceremony that followed are among my favorite memories from Tokaj.



### VINEYARDS

Carved into volcanic red clay and rhyolite-tuff, work began on resurrecting the terraces and replanting of Őreg Király Dűlő in 2003. Three years later, 10 hectares of stake trained vines and the terrace system were completely restored. While most of the site is dedicated to Furmint, there is also Hárslevelű, Sárga Muskotály, and Kővérszőlő. Károly Barta doesn't come from a winemaking or viticulture family but he has surrounded himself with those that do and given them incredible agency and resources. The vineyard manager is János Hajdú, who is also the winemaker at Bodrog Borműhely, another one of our Tokaji estates. Farming is organic and due to the forest behind it, wild boars and starlings are the major threats to be managed.

### WINE MAKING

The winemaking follows suite from the viticulture. Since they were given a vineyard that had never seen industrial chemicals ever, so shall it be in the cellar. In the cellar he hired Attila Homonna whose wines we don't represent, but who we greatly respect and admire. Attila finished his run after the 2015 vintage (consulted a little bit on the 2016s) and handed over the reigns to Vivien Újvári. Vivien came from the Grof Degenfeld Winery in Tokaj and like Attila, continues to focus on minimal intervention and organic farming. All fermentations are spontaneous and nothing else is added apart from SO<sub>2</sub>.

### NOTES & PAIRINGS

One of the largest and most important appellations in pre Ottoman occupied Hungary was the Szerémség (modern day Srem in Serbia, Srijem in Croatia). Ottoman conquests during the 14th and 15th centuries pushed Hungarian winemaking traditions and grapes north, eventually settling in Tokaj. It's largely believed that both Furmint and the style of Szamorodni were among them. Formally called "Főbor" meaning "main wine," it's fairly safe to assume that it was important. Destemmed, macerated between 12-16 hours, and then followed by 1.5 years in barrel. The minimum aging by law is 6 months, so combined with the 8 years in bottle this is in an ideal drinking window. While not too much sweeter than the late harvest and around the same alcohol and acidity, it's the concentration and maceration of botrytis that sets it apart.

### ANALYTICS & PRONUNCIATION

APPELLATION: Tokaj

GRAPE COMPOSITION: 100% Furmint

CLIMATE: Cool Continental

SOILS: Volcanic rhyolite tufa with some zeolite and red clay.

EXPOSURE: South-Southwest

MACERATION & AGING: Macerated between 12-16 hours, and then followed by 1.5 years in barrel

ALCOHOL: 11.8%

RESIDUAL SUGAR: 99 g/l

ACIDITY: 5.2 g/l



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