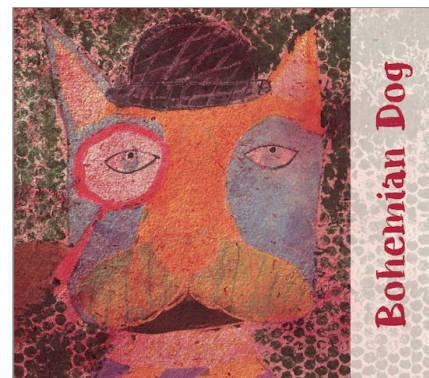


2021 Kasnyik rodinné vinárstvo Bohemian Dog Schiller

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

We have a severe weakness for this category of wine. This is no exception. Schiller (German spelling) is somewhere in between a light red and a rosé. Literally, it must “Shimmer” as the name suggests. This can be achieved in a variety of ways, but the general idea is to have the acidity and perhaps aromatics of a white wine with the grip, fruit and structure of a red. For Kasnyik, Frankovka Modra is ideally suited. Macerated for just 2 days and barrel fermented/aged, there's still enough ripeness to coax out 13.5% alcohol while retaining crazy freshness. Also take into account that their cellar is 10 meters deep which allows for a nice slow fermentation. There's nothing carbonic or hermetically sealed from oxygen, so it loves to see some oxygen, doesn't need a deep chill, and gives you the best of both worlds without extended maceration. 1520 bottles produced.

ANALYTICS & PRONUNCIATION

APPELLATION: Južnoslovenská
GRAPE COMPOSITION: 100% Blaufränkisch
CLIMATE: Continental (hot summers & cold winters)
SOILS: Calcareous and loamy-clay
MACERATION & AGING: Macerated for 2 days and barrel fermented/aged
ALCOHOL: 13.4%
RESIDUAL SUGAR: 1.2 g/l
ACIDITY: 6.43 g/l



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