

2023 Kasnyik rodinné vinárstvo Welschriesling

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

Up until now, we've only tackled their macerated white wines. Partly because we were so blown away by them and also because we didn't have anything else like them from Slovakia. On our last visit however, Gábor mentioned that many of their Olaszrizling clones came from Fanni and Gábor Karner in the Matra. These are the smaller berries, thick skins, aromatic, and with high acidity. He then made some Asparagus risotto with duck breast reduced down with said fresh Olaszrizling for lunch. They grow the Olaszrizling in the same location as the Dunaj, picked in October, one day of maceration followed by 10 months in barrel and with a little bottle age as well. This has near red wine levels of dry extract despite no maceration. It's rich, dry, and weighty and flavorful without needing wood, battonage or residual sugar.

ANALYTICS & PRONUNCIATION

APPELLATION: Južnoslovenská

GRAPE COMPOSITION: 100% Welschriesling

CLIMATE: Continental (hot summers & cold winters)

SOILS: Calcareous and loamy-clay

MACERATION & AGING: One day of maceration followed by 10 months in barrel

ALCOHOL: 12.6%

RESIDUAL SUGAR: 1.9 g/l

ACIDITY: 5.2 g/l



DANCH & GRANGER SELECTIONS

PO Box 1270 | Los Altos, California 94023 | USA

www.DanchAndGranger.com

info@DanchAndGranger.com