

2022 Kikelet Váti Dry

Tokaj, Hungary

Like her compatriot Samuel Tinon, Stéphanie Berecz is a French enologist who initially came to Hungary to work at the Disznoko estate, a property owned by the French insurance company AXA. In 2002, she and her husband Zsolt founded Kikelet Pince in Tarcas near the town of Tokaj, a village where Zsolt's family has been living for over two hundred years. Regarding the winery's name, the story is that Stéphanie didn't want a name containing any of the "funny" Hungarian letters like ű, ű, ő, ő. So they chose Kikelet, which means springtime in Hungarian. Year after year, they gradually acquired different lots around Tarcas (Lónyai, Vati, Farkas, Lestas, Kassai) and today, they farm 5 hectares of south/south-west facing vineyards planted half with Furmint, half with Hárslevelű.



VINEYARDS

The soil in Tarcas is volcanic covered with a layer of loess. While aszú wines from Tarcas's loess terroir get the right amount of moisture and are known to be particularly elegant, nobody before them had tried to make dry wines in Tarcas. But with limited yield and carefully selected grapes, Stéphanie and Zsolt have shown that they could produce dry Furmint and Hárslevelű that are elegant, balanced, and full-bodied.

WINE MAKING

The Berecz family house has a two centuries old cellar partially carved into the rock where the wines ferment and mature in oak casks. The winery produces around 11,000 bottles annually, including dry and semi-dry Furmint and Hárslevelű, some from single vineyards or , late harvest wines, Szamorodni, and hand-picked aszú wines. The grapes are whole cluster pressed. Fermentation occurs with native yeast without going through the secondary malolactic fermentation. The must is then racked and put into French and Hungarian oak barrels. Aging is on the lees. Most of the barrels are about 4 to 10 years old with a few new Hungarian for the Furmint. The Hárslevelű has no new oak to preserve the fruity flavors of the grape without being overwhelmed by oak. In 2014, Stéphanie has been awarded by her fellow winemakers the prestigious title of „winemaker of the winemakers”.

NOTES & PAIRINGS

The Váti Dry Tokaj (Furmint-Hárslevelű blend) is something I've been waiting to pull the trigger on for some time. Much like the Lónyai, this site has been well known since 1540. It's also a site that needs a few years on it and we can finally afford, both in terms of cash flow and relationship, to be getting some that's ready to drink now. Most of Stéphanie's wines spend 5 months in barrel, but the intensity of this fruit needed a minimum of 7 months to come together. This has the most density of any of Kikelet's wines, and yet the chemistry doesn't really back that up. Back to truthiness, something very special from Stéphanie.

ANALYTICS & PRONUNCIATION

APPELLATION: Tokaj (Tokeye)

GRAPE COMPOSITION: Furmint, Hárslevelű (HARSH-lehveh-LOO)

CLIMATE: Continental (hot summers & cold winters)

SOILS: 1 – 1.5 m loess on pyroxene dacite

EXPOSURE: South

MACERATION & AGING: Fermented and aged in oak barrels

ALCOHOL: 13%

RESIDUAL SUGAR: 3.6 g/l

ACIDITY: 6.4 g/l



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