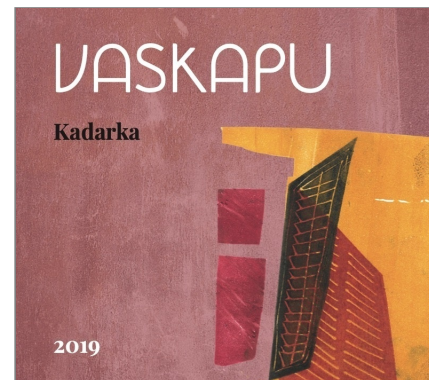


2020 Vaskapu Kastély Kadarka

Pécs, Hungary

I first visited Pécs in 2015 to seek out its modern calling card grape Cifrandli (aka Zierfandler). We never pulled the trigger on any Cifrandli, but the city and region made a distinct impression. While Géza Galán is not originally from the area, his wife Ibolya has her roots in Lánycsók (A girl's kiss), a small village a stone's throw from Mohács. In 2015 Géza started making a little hobby wine in a small cellar that quickly turned into an obsession. Three years later they made a leap of faith by buying the Vaskapu Kastély (Iron Gate Castle) in Mohács. Géza wants his wines to express the "Genius loci" of Southern Hungary, which basically translates to the protective spirit of a place. Farming biodynamically and low intervention in the cellar are the means to this end. He also has two sons, Gáspár 3, and Zsigmond 2, who are ever present at the winery and in the vineyards. This is the kind of family that encapsulates the best of the new generation of growers in Hungary. They are making wine that has long term family legacy in mind in both the health of the soil, the wines, and celebrating the culture of the area. According to Géza, "For me winemaking is life, it is the harmony between the human and nature, the responsibility for sustainability and our smaller societies."



VINEYARDS

The Pécs appellation is located south of Budapest, west of the Danube, and just above the Croatian and Serbian borders. The sub Mediterranean climate, cool and constant breezes from the Danube, and the protective shelter of Mecsek Mountain culminate in a long, healthy, and warm growing season and little to no risk of frost, great conditions for organic/biodynamic viticulture. The bedrock is volcanic, but it's the loess, clay, forest loam, and extremely high lime content that drives the structure of the wines. Historically, Furmint and Hárslevelű were both planted. Other traditional grapes included Kadarka, Olaszrizling, Traminer, Sárgamuskotály, and later Királyleányka. During the early 1830s Cifrandli came in from Austria and became immensely popular. Given the climate, reds like Kékfrankos, Cabernet Franc, Pinot Noir, and Merlot have taken hold since the early 1990s. Géza's 2.5 hectares encompass a mix of the past and present. Everything is farmed according to biodynamic principles including no tilling and organic spraying is kept to a minimum. There's one hectare each of Kadarka and Cabernet Sauvignon and the rest is a mix of Hárslevelű, Merlot and Cabernet Franc. He's working on new plantings of Kadarka, Kékfrankos, Olaszrizling and Rajnai (Rhine) Rizling. Géza also purchases some organically farmed Grüner Veltliner from Mohács and some Biodynamically farmed Kékfrankos from Szekszárd. 2019 is his first commercial vintage at just under four thousand bottles in total production.

WINE MAKING

Géza has been following, visiting, tasting and gaining a lot of inspiration from the natural wine movements in both Slovakia and Austria. Organic and Biodynamic viticulture is paramount, and in the cellar everything is done by hand. Relying mostly on hand destemmed and whole cluster spontaneous fermentation, zero machinery, and gravity, they use a mix of Hungarian and French oak and some steel (mostly for settling/aging). Bottled unfinned/unfiltered, there are zero additions apart from 10-20 ppm of SO2 at bottling and many wines are without any. The 2020 vintage is completely without additions.

NOTES & PAIRINGS

6 different clones of Kadarka were planted on the Jenyei Hill in the early 1990s. This area was already well known for Kadarka in the 19th Century and is the backbone of Géza's 2.5 hectares. 70% was destemmed, 15% whole cluster and the rest was trodden for juice to keep it covered and healthy. Relying on pump-overs, it spent 11 days in this partial "hamburger method" until being put into oak, stainless steel and glass carboys on the lees. No racking, bottled unfinned and unfiltered with zero additions. This is pure Kadarka. Spicy, aromatic, acid driven, pungent and impossibly refreshing.

ANALYTICS & PRONUNCIATION

APPELLATION: Pécs

GRAPE COMPOSITION: 95% Kadarka, 5% Grenache noir

CLIMATE: Humid Continental

SOILS: loess, clay, and forest loam

MACERATION & AGING: Semi-carbonic "sandwich" maceration 12 days in steel tank. Fermentation

100+ days in used cask, steel tank. Aged 1 year in oak, steel and glass.

ALCOHOL: 13.1%

RESIDUAL SUGAR: 1.6 g/l

ACIDITY: 5.7 g/l



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