

# SINE COMPROMISSÓ FIATAL KÁLVÁRIA

2022

## Country

Hungary

## Region

Kőszeg

## Varietal

Kékfrankos

## Winemaker

Ervin Stampf &  
Dr. Tamas Kaibinger

## Alcohol Content

12.7%

## Total Sulfur

Sans Soufre

## Residual Sugar

No data

## Acidity

5.3 g/l

## HISTORY

Childhood friends Ervin Stampf and Tamas Kaibinger chose to pursue a passion project for their shared fascination with biodynamic farming and relentless pursuit of the finest Kékfrankos. Wines made at the highest level, without compromise: Sine Compromissó.

Fiatal Kálvária or *Young Calvary* is a 0.70 hectare parcel planted in 2016 near the newly built Calvary church. This particular parcel expresses the most red-fruited character of the Kékfrankos parcels planted.

## VINIFICATION and MATURATION

30% whole cluster, 70% gentle de-stemming, no crushing; berries remain almost intact. Three days cold maceration, 3 weeks long spontaneous fermentation in open vats. Gentle pressing. Natural malolactic fermentation. No filtration. Aged in 500 l second-fill Stockinger barrels. Gravity-fed bottling by hand. Annual production 30-35 cases.



## VINEYARD

Southeast facing and 275m-410m (900ft-1,350ft) in elevation, Sub-alpine climate. Soils are stoney and primarily phyllite rock; a metamorphic clay slate rich in minerals. All biodynamically farmed.



## TASTING NOTES

Deep color. Complex nose of forest berries and garden rose. On the palate, red cherry, deep raspberry with warm spices and mineral notes. Long and complex aromatic composition, great balance, lively but integrated acidity.



## FOOD PAIRING

Pizzas and calzones, ragout soups, Halászlé (spicy Hungarian fish stew), ratatouille, minestrone, quail, mild cheeses.

