

SINE COMPROMISSÓ CSÚCSI

2021

Country

Hungary

Region

Kőszeg

Varietal

Kékfrankos

Winemaker

Ervin Stampf &
Dr. Tamas Kaibinger

Alcohol Content

13%

Total Sulfur

24 mg/l

Residual Sugar

No data

Acidity

5.9 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.

Csúcsi or *The Crown* is a 0.73 hectare plot and is both the highest and coldest vineyard site in Hungary; surrounded entirely by forest and just beneath where the iron curtain once stood. While physically the highest point, it is also the crown jewel in the line up of wines.

VINIFICATION and MATURATION

Gentle de-stemming, no crushing; berries remain almost intact. A few days cold maceration, 3.5 weeks long spontaneous fermentation in open vats. Gentle maceration, gentle pressing. Natural malolactic fermentation. No filtration and no added sulphite. Aged in 500 l second-fill Stockinger barrels. Gravity-fed bottling by hand. Annual production 55 cases.

VINEYARD



The highest vineyard site in Hungary at 430m (1410ft) in elevation. Southeast facing and surrounded by forest. All biodynamically farmed.

TASTING NOTES



Complex nose of forest fruits and violets. On the palate, sun-ripened raspberry, blackberry and blueberry with lively tension and punctuated minerality.

FOOD PAIRING



Roasted vegetable dishes, grilled salmon, pheasant, goose and pasta al pomodoro.

