

SINE COMPROMISSÓ HIPSTER

2020

Country

Hungary

Region

Kőszeg

Varietal

Kékfrankos

Winemaker

Ervin Stampf &
Dr. Tamas Kaibinger

Alcohol Content

12.5%

Total Sulfur

11mg p/l

Residual Sugar

No data

Acidity

No data

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.

Hipster -yep, same in Magyar- is a blend of two vineyard sites: Ördög and Csúcsi (*Devil and Crown*). Juxtaposing the lowest and highest vineyard sites.

VINIFICATION and MATURATION

30% whole cluster, 70% gently de-stemmed, 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 second-fill Stockinger barrels then blended back together. Gravity-fed bottling by hand. Annual production 50-100 cases.



VINEYARD

A 50/50 blend of Ördög and Csúcsi. Soils are stoney and primarily phyllite rock; a metamorphic clay slate rich in minerals. All biodynamically farmed.



TASTING NOTES

Bright cassis and cranberry on the palate, aromatic floral notes. Supple tannins and balanced mineral notes.



FOOD PAIRING

Seared scallops, root vegetable risotto, osso bucco, sheep's milk cheeses.

