SINE COMPROMISSÓ ÖRDÖG

2022

Country
Hungary

Region
Kőszeg

Varietal
Kékfrankos

Winemaker
Ervin Stampf &
Dr. Tamas Kaibinger

Alcohol Content
10.8%

Total Sulfur
18 mg/l

Residual Sugar
No data

Acidity
5.4 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.

Ördög or *The Devil* is a 0.49 hectare plot planted in a small depression of a hillside surrounded by alpine forest. This micro climate settles cold temperatures, mist and fog into it -making it dark and mysterious to observe from above and below- and results in an expression of Kékfrankos that is deep with cassis and dark fruited character.

VINIFICATION and MATURATION

70% gentle de-stemming, no crushing; berries remain almost intact. 30% whole cluster. Three days cold maceration, 3 weeks long spontaneous fermentation in open vats. Gentle pressing. Natural malolactic fermentation. No filtration, 30 mg/l added sulfur. Aged in 500 l second-fill Stockinger barrels. Gravity-fed bottling by hand. Annual production 25 cases.

VINEYARD

Southeast facing and 390m (1,278ft) 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. On the nose, cassis and floral notes. On the palate, cassis, blackberry, hibiscus, rose and a hint of minerality. Aging potential: Minimum 10 years.

FOOD PAIRING

Venison, elk, goulash, lasagna, Morbier and smoked cheeses,

BOUTIQUE WINE COLLECTION