

# SINE COMPROMISSÓ SULTÁN

2022

**Country**

Hungary

**Region**

Kőszeg

**Varietal**

Kékfrankos

**Winemaker**

Ervin Stampf &  
Dr. Tamas Kaibinger

**Alcohol Content**

11.65%

**Total Sulfur**

11mg p/l

**Residual Sugar**

No data

**Acidity**

5.1 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.

Sultán or *Sultan* is a nod to the Suleiman the Magnificent (also known as Suleiman the Lawgiver), the former Sultan of the Ottoman empire. According to the legend, his tent once sat on the top of hill with a view down to the medieval city. From his tent, he famously followed the siege of the castle in Kőszeg,

## 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 second-fill Stockinger barrels. Gravity-fed bottling by hand. Annual production 25 cases.



### VINEYARD

Southeast facing and 350m (1148ft) 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. Blackberry, blueberry and ripe dark cherry on the palate with notes of wet stone and cooling mineral notes.



### FOOD PAIRING

Chicken cacciatore, spaghetti alla puttanesca, charcuterie, firm cheeses.

