

BAKÓ AMBRUS A VILLA MELLET

2014

Country
Hungary

Region
Badacsony

Varietal
Kéknyelű

Winemaker
Ambrus

Alcohol Content
13.2%

Total Sulfur
Sans Soufre

Residual Sugar
6.6 g/l

Acidity
10.1 g/l



HISTORY

Ambrus' family has a viticultural history and a family press from 1885. Though his academic pursuits led him to degrees in molecular biology, biochemistry- he found himself at Lake Balaton region of Badacsony at his grandmother's property with a doctoral grant and fields of vines at his feet.

In 2005, what started as an experiment and reprieve from his formal career as a science researcher, evolved into a passion for wine making with the least amount of intervention possible: harvesting by hand, adding zero sulfites and fermenting with indigenous yeasts. Today, Ambrus is one of the leading oenology and viticultural consultants in Hungary for producers of biodynamic fine wine, including Sine Compromissó.

VINIFICATION and MATURATION

Hand picked, cold maceration then open vat fermentation allowing for native yeasts to develop. Aged in neutral Hungarian oak barrels for 3 months long. No fine lees were kept after racking. Finished in glass carboy before bottling.

VINEYARD



Kéknyelű ("Blue Stalk") is an indigenous and very rare white grape variety, today only planted in Badacsony. High proportion of basalt stones and boulders mixed into Pennonian sediment (mixture of clay and sand).



TASTING NOTES

Deep straw color, full bodied with great acidity. Strong fruit and warm spice presence.



FOOD PAIRING

Roasted pheasant and goose dishes, lobster in tarragon cream sauce, smoked trout rilletes.