

BAKÓ AMBRUS KÉKNYELŰ

2016

Country

Hungary

Region

Badacsony

Varietal

Kéknyelű

Winemaker

Ambrus

Alcohol Content

11.5%

Total Sulfur

Sans Soufre

Residual Sugar

1.7 g/l

Acidity

8 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 Hungarian oak barrels for 3 months long. No fine lees were kept after racking. Aged an additional month in the same barrel then moved into stainless steel for 18 months before bottling.

VINEYARD



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



TASTING NOTES

White flowers and white pepper on the nose. Rich with warm spice, stone fruits and acidity. Great minerality and smokey finish.



FOOD PAIRING

Fish tacos, moules frites, fish and chips, linguine and clams and pasta Alfredo.