

BAKÓ AMBRUS OLASZRIZLING 'A RÓZÁTÓL'

2016

Country
Hungary

Region
Badacsony

Varietal
Olaszrizling

Winemaker
Ambrus

Alcohol Content
11.7%

Total Sulfur
Sans Soufre

Residual Sugar
6 g/l

Acidity
6.8 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 (with some botrytis bunches) 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. One month aging in used 100 and 330liters oak barrels. Finished in carboy and stainless steel before bottling.

VINEYARD



Olaszrizling, also known as *welschriesling* in Austria or *riesling Italico* in Italy, is not actually related to well-known Rhine Riesling. High proportion of basalt stones and boulders mixed into Pennonian sediment (mixture of clay and sand).



TASTING NOTES

Dried stone fruits on the nose. Concentrated and focused, firm acidity and a touch of botrytis on the finish.



FOOD PAIRING

Roasted pork dishes, pâté en croûte, salmon rillettes.