

BAKÓ AMBRUS OLASZRIZLING GRÓFTÓL

2015

Country
Hungary

Region
Badacsony

Varietal
Olaszrizling

Winemaker
Ambrus

Alcohol Content
12%

Total Sulfur
Sans Soufre

Residual Sugar
1.1 g/l

Acidity
6.1 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, aged an additional month in the same barrel and aged for another two months in stainless steel.

VINEYARD



50-100 year old vines. A small portion of basalt and white sandstone (about 10%) mixed into Pennonian sediment (mixture of clay and sand with relatively more clay than elsewhere in the region).



TASTING NOTES

Lean with great acidity. Green and yellow apples; bright and well-balanced with hints of citrus.



FOOD PAIRING

Pork chops with a citrus glaze, salmon with mango salsa, schnitzel and fondue.