

BAKÓ AMBRUS TERASZOK ÉDE KÉKNYELŰ

2014

Country
Hungary

Region
Badacsony

Varietal
Kéknyelű

Winemaker
Ambrus

Alcohol Content
9.6%

Total Sulfur
Sans Soufre

Residual Sugar
140.5 g/l

Acidity
15.4 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, late harvest Kéknyelű. 80% botrytis affected. Spontaneous fermentation in glass carboys below 11°C for 4 months. Taken off fine lees and aged additionally for three months in glass carboys before bottling.

VINEYARD



Kéknyelű ("Blue Stalk") is an indigenous and rare varietal that today is only found in the Badacsony. High proportion of basalt stones and boulders (up to 50 %) mixed into Pannonian sediment (mixture of clay and sand).



TASTING NOTES

Candied orange, botrytis and nuts on the nose. Honey, cara cara orange met with elevated and persistent acidity balance the sweetness.



FOOD PAIRING

Foie gras, blue cheeses, strong cheeses.