

2011 Kikelet Late Harvest

Tokaj, Hungary

Like her compatriot Samuel Tinon, Stéphanie Berecz is a French enologist who initially came to Hungary to work at the Disznoko estate, a property owned by the French insurance company AXA. In 2002, she and her husband Zsolt founded Kikelet Pince in Tarczal near the town of Tokaj, a village where Zsolt's family has been living for over two hundred years. Regarding the winery's name, the story is that Stéphanie didn't want a name containing any of the "funny" Hungarian letters like *ű, ú, ő, ö*. So they chose Kikelet, which means springtime in Hungarian. Year after year, they gradually acquired different lots around Tarczal (Lónyai, Vati, Farkas, Lestas, Kassai) and today, they farm 5 hectares of south/south-west facing vineyards planted half with Furmint, half with Hárslevelű.

VINEYARDS

The soil in Tarczal is volcanic covered with a layer of loess. While aszú wines from Tarczal's loess terroir get the right amount of moisture and are known to be particularly elegant, nobody before them had tried to make dry wines in Tarczal. But with limited yield and carefully selected grapes, Stéphanie and Zsolt have shown that they could produce dry Furmint and Hárslevelű that are elegant, balanced, and full-bodied.

WINE MAKING

The Berecz family house has a two centuries old cellar partially carved into the rock where the wines ferment and mature in oak casks. The winery produces around 11,000 bottles annually, including dry and semi-dry Furmint and Hárslevelű, some from single vineyards or , late harvest wines, Szamorodni, and hand-picked aszú wines. The grapes are whole cluster pressed. Fermentation occurs with native yeast without going through the secondary malolactic fermentation. The must is then raked and put into French and Hungarian oak barrels. Aging is on the lees. Most of the barrels are about 4 to 10 years old with a few new Hungarian for the Furmint. The Hárslevelű has no new oak to preserve the fruity flavors of the grape without being overwhelmed by oak. In 2014, Stéphanie has been awarded by her fellow winemakers the prestigious title of „winemaker of the winemakers”.



NOTES & PAIRINGS

A blend of 35% Hárslevelű, 20% Furmint, 20% Zéta, 15% Yellow Muscat. Partial and whole bunches with bortyised berries were harvested at the end of October. After direct pressing, they fermented and aged in oak barrels for six months. An expressive and elegant nose shows notes of apricots, white flowers, and muscat aromas. The palate is delicately sweet with a nice texture and freshly ripe fruit. Enjoy the wine chilled as an aperitif. It also goes well with dishes inspired by Asian cuisines and with cheese.

ANALYTICS & PRONUNCIATION

PRODUCER: Kikelet

APPELLATION: Tokaj (Tokeye)

VINTAGE: 2011

GRAPE COMPOSITION: Hárslevelű 35%, Furmint 20%, Zéta 20%, Yellow Muscat 15%.

CLIMATE: Continental (hot summers & cold winters)

SOILS: Volcanic covered with a layer of loess

MACERATION & AGING: Fermentation and aging in oak barrels for six months

ALCOHOL: 12.5%

RESIDUAL SUGAR: 71 g/l

ACIDITY: 6.5 g/l



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