

# 2013 Bodrog Borműhely Narancsbor

## Tokaj, Hungary

In North-Eastern Hungary, Tokaji - Hegyalja warranted the world's first appellation system over 100 years before Bordeaux. For nearly 400 years, it has served as a diplomatic tool to court foreign powers, inspired countless artists and philosophers, and has become so ingrained in Hungarian identity that it's part of their National Anthem. One of the key features of life and history in the region is the Bodrog River. It runs from the village of Sárospatak in the north east all the way down to Tokaj Hill in the south. The name „Bodrog” dates back to the first Magyar conquest and the very first kings of Hungary. It's also responsible for the moisture that along with a unique confluence of grapes and terroir, makes Botrytis so prevalent. Today, only 20+ years after the re-establishment of private and family wineries, Hungary is in the midst of a wine renaissance. Bodrog Borműhely, or “Bodrog wine(bor) workshop” started by János Hajduz and Krisztián Farkas is emblematic of this new era. By maintaining tiny parcels of vineyards in historically great sites they are making pure, modern, yet classically inspired dry wines. Knowing when to pick and where, avoiding Botrytis, and then fermenting with native yeasts in local oak barrel are the means to this end.

### VINEYARDS

The Halas (Fish) vineyard is just southwest of Lapis near the town of Bodrogkeresztúr. The vineyard is covered with a thin layer of Nyirok — a rich reddish clay unique to Tokaji over a base of hardened rhyolite (volcanic) rock. The microclimate is relatively warm compared to other parts of the appellation, but the vines are 40-50 years old and well adjusted. In addition to Furmint, there is also a small plot of Pinot Noir which will soon be ready to make wine for the very first time. The Lapis Vineyard is near the town of Bodrogkeresztúr and looks down onto the Bodrog River and its floodplains. Despite being near to all of this moisture, Botrytis only hits certain parts of the vineyard. The 0.7 ha that they farm is 155m up and in a breezy spot making dry wines possible. The soil is a mixture of rhyolite with strong brown clay soil and tufa. If there were to be reclassification of the Tokaji vineyards, this would be a strong contender for a Great Growth.

### WINE MAKING

All wines are hand picked and sorted in the vineyard and then again in the winery. After settling for at least a day after crush, wines are barreled down into local Szerednye Oak Barrels (3-4 years old) and left to ferment on their own yeasts. After regular batonnage, full malolactic fermentation and 9 months of aging sur lie, all wines are gently filtered and sulfured before bottling.



### NOTES & PAIRINGS

This wine has been a long time coming. This is the first commercial skin contact wine from Bodrog. Deák is a historic first-class vineyard since 1798 on the western side of the Kopasz Hill in Tokaj near the border of the village of Tarcal. The soil is thick loess on top of jet-black volcanic andesite. Their 1.5 hectare holding is on a steep slope about 150 meters up. They've been farming it since 2011. After 20 days on the skins the alcohol was nearing 10% and the tannins were getting a little too intense so they barreled down for 10 months. They then bottled without filtration in August. It took until just recently for the bottle conditioning to get everything resolved. The numbers are a little intense and she needs some air, but just as Tokaj can balance insanely high acidity and sugar, so can it balance with tannins. A unique offering from Tokaj.

### ANALYTICS & PRONUNCIATION

PRODUCER: Bodrog Borműhely  
APPELLATION: Tokaj (Toke-Eye)  
VINTAGE: 2013  
GRAPE COMPOSITION: 85% Furmint, 15% Hárslevelű  
CLIMATE: Cool Continental  
SOILS: Rhyolite with strong brown clay soil and tufa  
MACERATION & AGING: 2 weeks fermentation on the skin then slow fermentation until March in wood barrels.  
ALCOHOL: 14.8%  
RESIDUAL SUGAR: 8.5 g/l  
ACIDITY: 7.2 g/l



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PO Box 1270 | Los Altos, California 94023 | USA  
www.DanchAndGranger.com  
info@DanchAndGranger.com