

2023 Bott 3 Grácia Sweet

Tokaj, Hungary

The wines of Tokaj are the product of over 1200 years of melting together different cultures, religions, and ethnicities over a truly unique combination of geology and climate. In a way, József and Judit Bodó, both originally from Csallóköz, an ethnic Hungarian region in Slovakia are perpetuating this tradition of cultural exchange. Following her love for wine Judit went to work for a producer in South Tirol who later hired her onto a project in Tokaj managing the affairs of a small artisan winery: Füleky. Heeding the dream of his wife to have their own winery in Tokaj, József took on the labor of actually looking for vineyards. Upon discovering Csontos, Judit said, "he could not sleep at night." After the birth of their son, they focused solely on their own family winery with József in the vineyards and Judit in the cellar. In 2005 they bottled wine from just 1 ha, the first vintage of "Bott," an homage to Judit's maiden name. Today the couple tends about 5 ha spread among various sites mostly near the village of Erdőbénye. Wines are made exclusively from indigenous varieties. According to Judit, "When we succeed it brings joy to others that is generously given back to us. Since wine forms the quality of our lives, we like living this way." There is a maternal touch to the wines she makes, to compare them to children, they are as disciplined as they are loved. Despite making very little wine, Judit and József have made Bott one of Tokaj's most respected new producers, not just in Tokaj, but all of Hungary.



VINEYARDS

The Határi vineyard is along the slopes bordering the Zemplén forest. With only 1.5 hectare currently cultivated, the soil is clayey and chock-full of broken up limestone, rhyolite-tufa, and obsidian.

WINE MAKING

As is common among some of the best vigneron in Tokaj, Judit and her family personally harvest the fruit ensuring the strictest of sorting. The newly built winery is still small and the equipment consists of relics like an antique wooden press and a medieval looking bladder press from the 60's. Despite looking less than ideal Judit contends that this equipment forces her to be especially attentive, which ultimately benefits her wines. Wines are fermented slowly in mostly used 220 liter oak barrels with native yeast over a period of 6-8 weeks.

NOTES & PAIRINGS

This is a collaboration between three of our existing producers who also happen to be long time best friends - Stéphanie Berecz (Kikelet), Judit Bodó (Bott Pince) and Sarolta Bárdos (Tokaj Nobilis). Whenever they have an exceptional vintage they get together and make a blend that showcases their friendship and love for Tokaj. As Judit puts it, "It's the same as in all areas of life: balance. Balance inevitably brings elegance with it." It's also the kind of high acid, off dry, salty, and alive wine that we can drink at any time and it's priced for everyday drinking. Pulling from three different vineyard sites, Csirke-mál (Nobilis), Határi (Bott), and Váti (Kikelet), it's a late harvest wine with around 80 g/l of RS, but still 12% and with plenty of refreshing acidity. The label has a drawing of each of them as a black silhouette, but if you know them, it's painfully clear who is who. Judit is originally from Slovakia, Stéphanie from France and Sarolta a native of Tokaj, so it also harkens back to the melting pot era of the appellation at its peak in European popularity. Each winemaker has also won the "Winemaker of Winemakers" title in Hungary, meaning it was their fellow winemakers who voted them the best and they each have a star in front of the Saint István Church in Budapest. A rare and limited gem from Tokaj.



ANALYTICS & PRONUNCIATION

APPELLATION: Tokaj (Toke-Eye)

GRAPE COMPOSITION: Furmint, Yellow Muscat

CLIMATE: Cool Continental

SOILS: Volcanic

MACERATION & AGING: Late Harvest

ALCOHOL: 12.5%

RESIDUAL SUGAR: 79.4 g/l

ACIDITY: 6.2 g/l

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