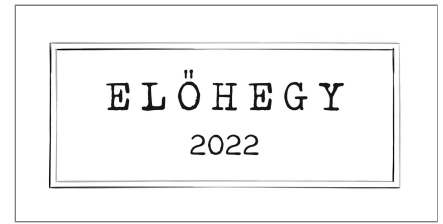


2022 Bott Előhegy Furmint

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

Teleki is located near the top of Tokaj Hill's Southern slope. Planted around 70 years ago and cultivated by hand, their plot only totals around 0.5 hectares. 80% is Furmint and the rest is Hárslevelű. The dominant soil is loess, but this surface layer has been heavily eroded, so roots must dig their way into volcanic tuffa in order to survive. Another key attribute is the low occurrence of Botrytis due to more wind at the more exposed higher elevation. Coupled with naturally high acidity and the lower yielding older vines, quality is ensured even in particularly difficult vintages.

This protracted fermentation enhances the elegance and texture of Bott wines. Wines remain in barrel between 7-10 months depending on the vineyard and vintage and are topped regularly. Depending on the vintage and character of a particular vineyard, wines may have residual sugar as Judit lets every barrel finish fermentation without intervention.

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 something we rarely get our hands on because it's only about .5 hectares. The 50 year-old site also has significant sentimental value above and beyond its deep loess soils – it was a part of their wedding gift. Planted to both Furmint and Hárslevelű on the Western side of Tokaj hill, the deep loess handles drought extremely well and gives super high acidity while holding onto aromatics as well. It's a stone's throw from Kikelet's Lónyai vineyard too. In the 1867 Tokaj Hegyaljai Album, Előhegy was said to, "unite all those desirable features of a site one can imagine." And like most of the Bott wines, these come in super young and fresh but really benefit from 3-5 years to begin taking their first big strides.

ANALYTICS & PRONUNCIATION

APPELLATION: Tokaj (Toke-Eye)

GRAPE COMPOSITION: 100% Furmint

CLIMATE: Cool Continental

SOILS: Loess and dark forest soil

MACERATION & AGING: 220L Hungarian Oak

ALCOHOL: 12.8%

RESIDUAL SUGAR: 4.1 g/l

ACIDITY: 7.64 g/l



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