

2022 Bott Frigyes Furmint Faricka

Južnoslovenská, Slovakia

After WWI, Hungary lost around 71% of its territory to Romania, Ukraine, Czechoslovakia (Slovakia), Yugoslavia (Slovenia, Croatia, Serbia) and Austria. Over 3 million ethnic Hungarians found themselves outside of Hungary with significant outcome on the grapes and traditions that never stopped or are now coming back to life beyond the present day borders of Hungary. On the southern slopes of the Mužsla Hills in Slovakia surrounded by the river Garam, Danube and the Ipoly rivers, is one such example: Bott Frigyes. Even the neighboring village of Béla is where Judit and József Bodó of Bott Pince began their winemaking career (ethnically Hungarian but born in Slovakia) before moving to Tokaj. Long story short, a whole bunch of things all came together with Bott Frigyes coupled with great farming, honest winemaking, and delicious wines.



VINEYARDS

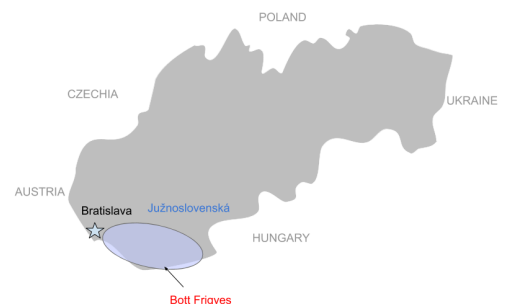
Bott and his son Frici cultivate 10 hectares of vineyards next to the River Garam, at 250 metres above sea level. They are growing Furmint, Hárslevelű (Lipovina in Slovakia), Juhfark, Kékfrankos, Kadarka (cuttings are incidentally from Balla Géza in Romania who is also ethnically Hungarian), Tramini, Pinot Blanc, Sauvignon Blanc, Pinot Noir, Riesling, Sárfahér and Olaszrizling. The soil is clay on top of volcanic bedrock, which is also rich in limestone and minerals.

WINE MAKING

The winemaking is certainly structured in terms of technique, although all fermentations are native, there's zero temperature control, longer lees aging, natural settling, all oak barrel (some amphora), and bottling unfiltered and unfiltered with a small amount of SO₂ at bottling as the only addition. For the reds, they do use the "Hamburger" method which is essentially alternating layers of whole cluster (foot stomped), topped with whole cluster, then topped with a destemmed and hand crushed layer. This achieves a semi-carbonic quality to the wines without developing too much of the banana or bubble gum often associated with carbonic. For the skin contact whites, it's often no more than a week, and they are careful to keep it worked over to prevent VA and other flaws. The winemaking overall is tied to tradition but with a nod to modern hygiene in the cellar.

NOTES & PAIRINGS

When we first started working with Frigyes, there was heavy experimentation and more SKUs than we could possibly tackle all at once. Starting around 2019, he started to isolate a small .7 hectare parcel called "Faricka" in addition to another larger area he named "Muzsla." Over the next few years this evolved into essentially a three-tier system much like he had experienced working harvests in Burgundy. Muzsla is the village level characterized by volcanic and limestone soils planted to a variety of grapes in a variety of expositions. The next tier is "Béla" which is the Cru level focused on clay and loess soils in ideal expositions (ripeness at low pH). The Grand Cru is "Faricka" which is the best exposition, best clones, and a volcanic base with a high concentration of limestone along with a heavy usage of Stockinger barrels. Frigyes is also very aware that too much maceration can mask terroir. So while most of the Muzsla and Béla wines have some sort of Hamburger method or short maceration, the Faricka is pure whole cluster direct press. Followed by 13 months on the lees with no racking in new Stockinger oak. This Furmint and its sibling the Faricka Kékfrankos represent the best of what he does with the two most important grapes in the region.



ANALYTICS & PRONUNCIATION

APPELLATION: Južnoslovenská

GRAPE COMPOSITION: 100% Furmint

CLIMATE: Continental (hot summers & cold winters)

SOILS: Clay on top of volcanic bedrock

MACERATION & AGING: Whole cluster direct pressed followed by 13 months on the lees in new Stockinger oak

ALCOHOL: 13.5%

RESIDUAL SUGAR: 1.3 g/l

ACIDITY: 7.16 g/l

DANCH & GRANGER SELECTIONS

PO Box 1270 | Los Altos, California 94023 | USA

www.DanchAndGranger.com

info@DanchAndGranger.com