

2021 Bott Frigyes Just Enjoy White

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), Traminer, 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

I want everyone to sit on the Bott family's deck overlooking the Danube River and drink wines like this. Made by the 3 layered "Hamburger method," this is basically 10-15% foot trodden, 50% whole cluster, and the rest is destemmed. Kept in these layers, everything is macerated for about 10 days in open vats. Gently pressed, it completes fermentation and ages in neutral oak barrels for 8 months. Bottled unfiltered and unfiltered, this is unmistakably Gewürztraminer dominant, but in a juicy, smooth, acid driven and hyper mineral fashion from the Olaszrizling as well. As the name of the wine implies, it's not meant to be double decanted by a fire reading Nietzsche, it's meant to be a crowd-pleasing wine that happens to check all of the right boxes.

ANALYTICS & PRONUNCIATION

APPELLATION: Južnoslovenská

GRAPE COMPOSITION: Gewürztraminer, Welschriesling

CLIMATE: Continental (hot summers & cold winters)

SOILS: Clay on top of volcanic bedrock

MACERATION & AGING: Made using the "Hamburger Method". Macerated for about 10 days in open vats, aged in neutral oak barrels

ALCOHOL: 13%

RESIDUAL SUGAR: 1.6 g/l

ACIDITY: 6.57 g/l



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