

# 2022 Bott Frigyes Kékfrankos 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 SO<sub>2</sub> 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. This Kékfrankos clone has smaller berries and loose bunches, so it has a longer ripening time with a greater ratio of skins to must. Add to that, he went 70% whole cluster with three weeks of maceration followed by a year in 500L Stockinger barrels. This is a tug of war between extreme concentration and levity that tastes great now, but will be a treat to revisit in the years to come.

### ANALYTICS & PRONUNCIATION

APPELLATION: Južnoslovenská

GRAPE COMPOSITION: 100% Kékfrankos

CLIMATE: Continental (hot summers & cold winters)

SOILS: clay on top of volcanic bedrock

MACERATION & AGING: 70% whole cluster with three weeks of maceration followed by a year in 500L Stockinger barrels.

ALCOHOL: 13%

RESIDUAL SUGAR: 2.8 g/l

ACIDITY: 6.27 g/l



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