

# 2021 Edgar Brutler Spitz

## Crișana, Romania

Transylvania has always been a bit of white whale for us. This is where horse carts often outnumber cars and self-sufficient agriculture is the norm. Literally translating to "beyond the forest," it also has an unbroken winegrowing tradition going back at least 2000+ years. It's a surreal place where the language is Balkan Romance, the food is Hungarian with some key distinctions, and where the imprints of both the Middle Ages and Communism are frozen in time. Weingut Edgar Brutler is our first Romanian producer. The family was a part of the Swabian migration to Transylvania and arrived in the 1850s from Stuttgart. Edgar originally started down a musical path then studied oenology at Geisenheim because of the Romanian family vineyard. As Edgar puts it, "I was born there, my family lived there, my family worked these vineyards and walked these roads and paths." Music still plays a big part in his life and an image of sound board levels adorn the label of the Grünsnitz. Founding Weingut Edgar Brutler in 2018, his focus is on organic farming, native grapes, old vine field blends, and making wines based on smelling, tasting, and feeling rather than numbers and analytics.



### VINEYARDS

The village of Beltiug is in Satu Mare County in the Crișana region. This northwestern corner of Romania has a temperate continental climate, not as much Adriatic influences as Miniș in the south, but surprisingly warm for what we think of as Northern Romania. The soil is really thick loam (20-30 meters) and plantings date back as far as 1926 and as recent as last year. Edgar's grandfather planted their original 4 hectares. The traditional grapes of the area are Fetească Regală/Königliche Mädchentraube, Fetească Albă, Welschriesling, Mustoasa de Măderat, Furmint, Kékfrankos/Blafränkisch, and their signature grape of Grünsnitz. He has new plantings of Baras and Juhfark in the works. There are a number of unidentifiable grapes in the older field blends as well. Farming is without herbicides, chemical-synthetic sprays and mineral fertilizers. Spacing is 1 meter so everything is labor intensive and must be done by hand.

### WINE MAKING

Given his formal education at Geisenheim and working at larger more technical wineries, Edgar has a firm grasp of the science and the predetermined recipes needed for those kinds of wines. It's also incredibly useful information when stripping everything away and has allowed him to open up his mind, take risks, and activate the same part of his brain that brings him joy from music. Except for his pét-nat where he measures density to ensure bottles aren't exploding, he's not picking, pressing or doing anything based on the numbers. All wines are spontaneously fermented in a 200 year old cellar, unfiltered, and the only addition is SO<sub>2</sub> (10-20ppm) at bottling and many are without any additions at all. He's also adamant about the control and feedback from using a basket press. Especially for the Grünsnitz where a long and high pressure pressing is essential in managing the tannins and extraction. There's no cell phone reception or internet in the cellar. Deep and quiet.

### NOTES & PAIRINGS

Grünsnitz is what led us to Edgar in the first place. This bottling is a particularly intense middle part of the steep vineyard where rain has washed away the loam leaving mostly gravel. Ripeness is a moving target here and normally takes 6 separate harvests passes due to the grade. The lower part of the vineyard is often up to 4 weeks behind. This 2021 represents the ripeness from the added heat retained in the soil and exposure. Fermented in 600 L barrel and Amphora, it's simply called "Spitz" and drops the "Grün." According to Edgar, "it is far away from being green."

### ANALYTICS & PRONUNCIATION

APPELLATION: Crișana  
GRAPE COMPOSITION: 100% Grünsnitz  
CLIMATE: Continental (hot summers & cold winters)  
SOILS: Clay, loam, sand  
MACERATION & AGING: Skin macerated, fermented in 600 L barrel and Amphora  
ALCOHOL: 11.8%  
RESIDUAL SUGAR: 0.84 g/l  
ACIDITY: 6.16 g/l



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