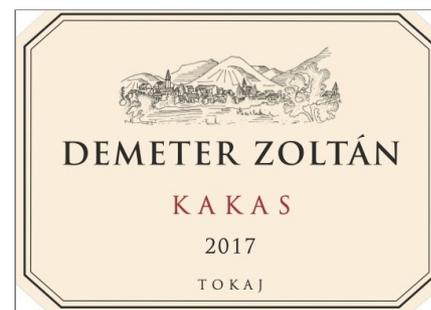


2017 Demeter Zoltán Furmint Kakas

Tokaj, Hungary

Zoltán's one-man cellar rests inside a historic house built in 1790 just a few blocks from where the Bodrog and Tisza Rivers meet in the town of Tokaj. He's fully committed to his own race against time to rediscover the terroir of Tokaj as well as the firm belief that Tokaj is one of the most important wine cultures in the world. After working abroad in Napa (Stags Leap), Beaune to study viticulture and enology, as well as larger estates in Tokaj, he has arguably the most experience making dry Tokaj wines in Hungary next to István Szepsy, whom together are responsible for the success of the Királyudvar brand. As of 2008 Zoltán now focuses entirely on his own 9 single vineyards spread over 7 hectares: Szerelmi vineyard in Tokaj, Veres and Becsek vineyards in Mád, Holdvölgy and Újhegy vineyards in Rátka and the Kakas and Lapis vineyards in Bodrogkeresztúr. A champion of the of the present and future of the region he is working to see that the laws governing the production of the wine respect tradition and the good taste of those who consume Tokaji. His selection of dry, Főbor (Original Hungarian word for Szamorodni), and Aszú are broadly considered benchmarks. They clearly reflect the complex geology of their site, the character of their varieties and Zoltán's intensive cerebral nature. Multifaceted, crystalline, and enduring. According to Zoltán, "Wine is not the sound it is the instrument".



VINEYARDS

All of the single vineyards are 40 years and older and classified as First Growths. Eszter is sourced from 30-60 year old vineyards in both Bodrog-keresztúr and Mád villages just north and northwest of Mt Tokaj. Soils range from Loess to heavy clay to stony volcanic. Pesticides are not used, no fertilizer, some still plowed by horse, and sulfur only when absolutely needed is sprayed by hand. Zoltán spends an inordinate amount of time in the vineyards and is one part student while admitting to a certain amount of magic that's unique to Tokaj.

WINE MAKING

The entire winery is designed to be run by one man. Every hose, tool, pump, valve, and drain has an exact place and purpose. It's also part gallery with a road kill snake fashioned into a "DZ" in a frame, glassware hung in the shape of cross beneath a Crucifix, and a baby grand piano rescued from the trash suspended by wires hangs directly over the only coach. Concerning the actual winemaking, almost everything ferments in steel tank, ambient yeasts are preferred but commercial yeasts are employed when needed to get the wine fully dry. All aging takes place in old oak barrels. Some Furmint also ferments and ages in oak.

NOTES & PAIRINGS

Zoli acquired the Kakas vineyard in 2004 which happened to coincide with his second vintage making dry wines despite making sweet wines since 1996. Apart from the Veres Dűlő, no other site has more trial and error than Kakas for dry Furmint. A decade ago, these wines were formidable. 14.5-15% alcohol, crazy acidity and bone dry. This brings us to the 2017 vintage and the first time we've ever been able to get some. The acidity is certainly still there, but the balance between the 5 or so grams of residual sugar and the 13.5% of alcohol to frame it out all emphasize Zoli's ability to understand the place and pick at exactly the right time. There's also a covered structure in the middle of the terraced vineyard with a grand table. Zoli invites winemakers from all over Tokaj (and beyond) to taste each other's wines, commune about the appellation, argue, and set goals. Plato's quotation on the back of the bottle sums up his position well, "csak tökéletes dolgok szolgálhatnak mértékül." The direct translation is "only perfect things can serve as a measure," but it's better understood as perfection only lives in the realm of thought. If you ever meet Zoltán, this is exactly where conversations lead. 106 cases produced.



ANALYTICS & PRONUNCIATION

APPELLATION: Tokaj

GRAPE COMPOSITION: 100% Furmint

CLIMATE: Cool Continental

SOILS: Rhyolite tuff

ALCOHOL: 13%

RESIDUAL SUGAR: 4.9 g/l

ACIDITY: 7.2 g/l

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