

2019 Fekete Furmint

Somló, Hungary

Somló is Hungary's smallest appellation and once an underwater volcano. Now dormant, its slopes of ancient sea sediment, hardened lava, and basalt are home to some of Hungary's steepest, most densely planted vineyards. Driving up to Somló from Lake Balaton, it's like seeing an island rise up from the ocean's horizon – nothing else around survived the retreating ocean. The oldest writings mentioning the wine of Somló date back to 1093 and viticulture all the way back to the Romans. Hungarian Kings bought vineyards here, Maria Theresa and Queen Victoria both praised the wines, and insurgent Hungarian troops fighting against the Hapsburgs would sulate the vineyards as they marched past at the end of the 17th century. Perhaps most well known is that belief that drinking the wines of Somló before copulation would guarantee a boy. Today, "The Grand Old Man" of Somló is Fekete Béla. 32 years ago, while on a trip to buy grapes for his garage production, a farmer offered to sell his vineyards on the southern slopes. Fekete accepted and approaching 90 years old, still tends his 4 hectares of beloved Fehérvári-cru. Everything is done by hand, and much like the man, his wines are honest, engaging and highly expressive of the region. Focusing on Hárslevelű, Furmint, Olaszrizling, and Juhfark, Uncle Béla, and his wife, Aunt Bori decided that 2013 would be their final vintage.



VINEYARDS

Béla is engaged in a private dialog with his land that's only possible after decades of working it. His vineyards are not as postcard perfect as his neighbors, nor are they planted to the newest clones. In the summer when others rush to drop fruit in pursuit of the expression and concentration that makes Béla's wines so enigmatic, he simply smiles at his vines which instead hang heavy. Having listened to the old farmers and the council of others when we started, he's vines have achieved balance. With 4 hectares dry farmed on the southern slopes, the basalt soil retains heat and a mixture of alluvial and loam soils give just enough nutrients. The vineyards have a secret garden appeal that's far from a monoculture. Little to no synthetic treatments are used.

WINE MAKING

The wines of Somló tend to be high in alcohol, very acidic, and chock-full of smoky volcanic minerality. All wines are meant to be aged and can be fairly aggressive when young. Much like Tokaj, this is an all white appellation so winemaking is geared for structure and strength. After careful hand harvesting and sorting, spontaneous fermentation takes place in old 1200 liter Hungarian oak casks. Without bâtonnage and never completely sealed off from oxygen, all wines are aged for 2 years before bottling.

NOTES & PAIRINGS

While most may be more familiar with Furmint from Tokaj, this is a completely different animal. This is especially the case with a warm vintage like 2018 where higher levels of residual sugar were not needed to balance out over the top acidity. The acidity is still nearly 8 g/l, so it's hardly subtle, but there's ripeness behind it. While only macerated for 4 hours, the élevage is also what matters here. Gently pressed and fermented in 1000L Hungarian Oak barrels, it then spends 10 months on the lees. It's then moved to 500 and 1500 liter tanks for reductive aging for a minimum of two years before bottling. No racking and no stirring. A "fresh" wine all things considered, the naturally high acidity and aromatic neutrality of Furmint allows Somló to shine clearly.

ANALYTICS & PRONUNCIATION

APPELLATION: Somló (Shoam-low)

GRAPE COMPOSITION: 100% Furmint

CLIMATE: Cool Continental

SOILS: Basalt and ancient seabed

EXPOSURE: Southern

MACERATION & AGING: Fermented in 1000L Hungarian Oak barrels, 10 months on the lees then aged two years in tanks.

ALCOHOL: 14.3%

RESIDUAL SUGAR: 3.5 g/l

ACIDITY: 7.3 g/l



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