

# 2019 Kikelet Hárlevelű Birtok

## Tokaj, Hungary

Like her compatriot Samuel Tinon, Stéphanie Berecz is a French oenologist who initially came to Hungary to work at the Disznoko estate, a property owned by the French insurance company AXA. In 2002, she and her husband Zsolt founded Kikelet Pince in Tarcal near the town of Tokaj, a village where Zsolt's family has been living for over two hundred years. Regarding the winery's name, the story is that Stéphanie didn't want a name containing any of the "funny" Hungarian letters like ű, ü, ö, ö. So they chose Kikelet, which means springtime in Hungarian. Year after year, they gradually acquired different lots around Tarcal (Lónyai, Vati, Farkas, Lestás, Kassai) and today, they farm 5 hectares of south/south-west facing vineyards planted half with Furmint, half with Hárlevelű.



### VINEYARDS

The soil in Tarcal is volcanic covered with a layer of loess. While aszú wines from Tarcal's loess terroir get the right amount of moisture and are known to be particularly elegant, nobody before them had tried to make dry wines in Tarcal. But with limited yield and carefully selected grapes, Stéphanie and Zsolt have shown that they could produce dry Furmint and Hárlevelű that are elegant, balanced, and full-bodied.

### WINE MAKING

The Berecz family house has a two centuries old cellar partially carved into the rock where the wines ferment and mature in oak casks. The winery produces around 11,000 bottles annually, including dry and semi-dry Furmint and Hárlevelű, some from single vineyards or , late harvest wines, Szamorodni, and hand-picked aszú wines. The grapes are whole cluster pressed. Fermentation occurs with native yeast without going through the secondary malolactic fermentation. The must is then racked and put into French and Hungarian oak barrels. Aging is on the lees. Most of the barrels are about 4 to 10 years old with a few new Hungarian for the Furmint. The Hárlevelű has no new oak to preserve the fruity flavors of the grape without being overwhelmed by oak. In 2014, Stéphanie has been awarded by her fellow winemakers the prestigious title of „winemaker of the winemakers”.

### NOTES & PAIRINGS

The 2019 Birtok Hárlevelű (97% Hárlevelű, 3% Furmint) was hand harvested in the middle of September, whole cluster pressed and fermented and aged in 7 year old oak barrels for 5 months. Big spring rains helped healthy flowering after a drought stricken 2018. Super low mildew pressure leading up to harvest was ideal for the dry wines before humidity kicked in for October Aszú harvest. As any estate wine hopes to accomplish, this is a perfect introduction to her style. Short élevage preserves a ton of primary aromatics, there's still enough lees time for texture and weight, and given the relatively hot vintages, there's plenty of structure as well. Sweet acidity is assumed. Bottled in July 2020, 2790 bottles were produced.



### ANALYTICS & PRONUNCIATION

APPELLATION: Tokaj (Tokeye)

GRAPE COMPOSITION: 100% Hárlevelű (HARSH-lehveh-LOO)

CLIMATE: Continental (hot summers & cold winters)

SOILS: Deep loess and altered volcanic rocks

MACERATION & AGING: Fermented and aged in oak barrels for 5 months

ALCOHOL: 13.3%

RESIDUAL SUGAR: 3.3 g/l

ACIDITY: 7 g/l

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