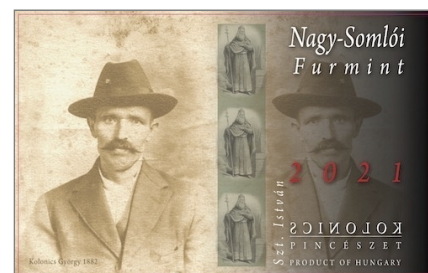


2022 Kolonics Furmint Béla IV

Somló, Hungary

Károly Kolonics is a 4th generation winemaker who grew up in nearby Devecser but spent his weekends and summers in Somló. His grandparents were born and raised on the hill. His Somlói lineage goes back notably to his great grandparents who emigrated to the US before WWI. Once the war threatened Hungary, they mailed back as much money as possible. There was an issue with the postmaster and none of the money went to the family and the estate was lost to the Abbey. The family eventually got their land back. The labels are photos of the great grand parents from the late 1800s.



VINEYARDS

Today, Kolonics farms about 9 hectares of Olaszrizling, Furmint, Juhfark and Hárslevelű in thick basalt crumble soil. The area is also covered in chestnut and walnut trees at an altitude just above the frost line. No herbicides, pesticides, cover crops are cut by hand, and he uses orange oil and hand sprayed SO2 when needed.

WINE MAKING

His barrel regiment of large 1500L Hungarian oak and Acacia barrels, many around 60 years old, are adorned with the names of Kings and Saints of Hungary. According to Károly, "I usually say that when you taste a wine and you speak about the barrel you do not speak about God but of his dress." As for winemaking, grapes are destemmed, pressed, and then usually spend 6-8 hours of maceration before the native fermentation begins. All wines are barrel fermented and aged, full malo and only racked once before bottling.

NOTES & PAIRINGS

Over the years we've been acquainted with various barrels at Kolonics. He's named them after Hungarian folklore, saints, nobel prize winners, warriors, kings and intellectuals to name a few. One such barrel is Béla the IV who was King of Hungary in the mid 1200s. His legacy as the "second founder of the state" is due to rebuilding and repopulating the country after the Mongol invasions of the time. Slow but meaningful growth that brought the country from famine to better times. The same could be said of this Furmint. Picked plenty ripe, but with less than a full day of maceration, the barrel aging and fermenting through the botrytis is what's important here. A classic golden, salty and punchy Somló Furmint through and through.



ANALYTICS & PRONUNCIATION

APPELLATION: Somló (Shoam-low)

GRAPE COMPOSITION: 100% Furmint

CLIMATE: Cool Continental

SOILS: Basalt and ancient seabed

MACERATION & AGING: Less than 12 hours on the skins. Aging in Béla IV barrel.

ALCOHOL: 13.1%

RESIDUAL SUGAR: 1.7 g/l

ACIDITY: 5.5 g/l

DANCH & GRANGER SELECTIONS

PO Box 1270 | Los Altos, California 94023 | USA

www.DanchAndGranger.com

info@DanchAndGranger.com