

2018 Losonci Királyleányka

Matra, Hungary

Bálint Losonci entered the wine business as a writer for the wine magazine Borbarát under László Alkonyi. He was exposed to a whole world of Hungarian wines in the late 1990s that was just waking up after Communism. He then apprenticed under Gábor Karner (whom he found via Borbarát), and joined a few other liked minded small producers who believed in the future potential of the Mátra appellation. Hungary's Mátra appellation is quietly the second largest in the country (7500+ hectares), but has been dominated by just a few larger industrial players – perhaps a bit of a Soviet cooperative era hangover. The typical vine density is designed for large tractors and there's a disturbing amount of Müller-Thurgau and Chasselas geared more for table grape yields than wine. He and others greatly increased vine density, planted native grapes, moved to organic farming, and drastically reduced yields. In the cellar, the main tenants are native fermentation and no other additions other than SO₂. Given the wines typical of the area, all of this was somewhat unheard of on a commercial level. He continues to experiment and push himself, but what remains constant is his unwavering community oriented mindset and desire to put Mátra back on the wine map. His vineyards and wines reflect this drive, ambition and generosity.



VINEYARDS

Roughly 8 hectares are spread across the villages of Gyöngyöspata, Gyöngyöstarján and Nagyréde (single vineyards include Gereg, Tamás-hegy, Sárosberek, Peres, Virág-domb, Oroszi, and Lógi). The first thing Bálint did was plant in between the existing rows (pre Communist era vine density), retrained the vines to drop yield to maximum 1 kilo per plant, and transitioned to organic farming. Focusing on Kékfrankos, Magyarfrankos (cross between Muscat Bouschet and Kékfrankos), Pinot Noir, Furmint, Turan, Rhine Riesling, Szürkebarát, and Hárslevelű, he also grows a little Chasselas for good measure. Our current wines are mostly from the Gereg vineyard where he often doesn't spray anything of any kind all year. It's the right exposure and is protected from harsh weather on all sides with the tallest mountains in the country. The Gereg is also defined by andesite (volcanic), tons of iron/red clay, and chalk about 40cm beneath. Many underground springs give life to the hillside as well. He's also planting pre phylloxera grapes like Purcsin and Tihany Kék among other international grapes geared towards tackling impending climate change.

WINE MAKING

Most wines are open vat fermented with native yeast before being pressed off into oak for aging. Most of the whites see extended skin contact whereas the reds are often less so. The PH is naturally very low (total acids usually between 7-8 g/l post malolactic), so acidity is not an issue and the wines are very stable. The only addition is SO₂ at bottling and wines are bottled unfiltered.

NOTES & PAIRINGS

This wine is a mix of extremes. The vineyard received zero spraying of any kind in 2018. Bálint then picked at peak ripeness, macerated for 60 days and then left it on the lees in barrel for 5 years without racking. Bottled unfiltered with zero additions. 400 bottles produced. At first glance, it looks like a Georgian Qvevri wine from Kakheti. Burnt orange despite the smiling squirrel on the label. But let's consider this grape. Királyleányka is a crossing between Leányka with Kővérszőlő. Kővérszőlő is perhaps better known as Grasăde Cotnari in Romania and is responsible for the botrytized sweet wines in said country. Leányka brings acidity and aromatics and is often used as a blending agent in sparkling wines. Királyleányka is also often, and incorrectly, assumed to be the same grape as Fetească Regală because both essentially mean "little princess." Long story short, this wine smells like caramelised botrytis, but the acidity and grip are in such balance that the whole thing holds together. It's an absolute trip, and due to its incredibly small production, we hope you get to try it.

ANALYTICS & PRONUNCIATION

APPELLATION: Matra

GRAPE COMPOSITION: 100% Királyleányka

CLIMATE: Continental

SOILS: Andesite (volcanic), iron/red clay and chalk

MACERATION & AGING: macerated for 60 days and then left it on the lees in barrel for 5 years.

ALCOHOL: 12.8%

RESIDUAL SUGAR: 1.1 g/l

ACIDITY: 6.9 g/l



DANCH & GRANGER SELECTIONS

PO Box 1270 | Los Altos, California 94023 | USA

www.DanchAndGranger.com

info@DanchAndGranger.com