

# 2020 Maurer Kadarka

## Subotica, Serbia

When we first visited Oszkár Maurer in 2015, he only had a few wines to show. Since then, we've witnessed plans like expanding his production into the Fruška Gora, redefining what many of these nearly forgotten grapes taste like, while always keeping a close eye on the traditions of both his grandparents and the region's 2000+ years of documented winemaking history. His aesthetic and philosophy are starting to permeate everything above and beyond the vineyards and cellar. The Maurer family has been producing wine for four generations. It was during the Austro-Hungarian Monarchy in the 19th century that they moved from Salzburg to the southern part of the Kingdom of Hungary. They now farm 15 acres of land. 6 hectares in the Serbian wine region of Szabadka directly south of the Hungarian-Serbian border, and another 10 acres in the Fruška Gora mountain district in Syrmia, Serbia, located 40 miles away from Belgrade and bordered by the Danube River to the north.



### VINEYARDS

Technically Maurer is in the Subotičko – Horgoškoj region in northern Serbia, formerly a part of Hungary's Csongrád up until 1920. The population is mostly Hungarian and viticulture knows no borders. Names of grapes and places are therefore constantly changing from Serbian to Hungarian and vice-versa. Oszkár farms about 6 hectares here including the oldest known Kadarka vineyard in the world planted in 1880 in addition to other plantings in 1912 and older plots of Kövidinka from 1925. Other plantings include grapes like Olaszrizling, Slankamenka, Ezerjő, Kadarka and Kékfrankos and few international varieties including Cabernet Sauvignon, Merlot and Pinot Noir. Oszkár also has 9 hectares in the Srem region further south. Hungarians called this area Szerém, the Croats Srijem (part of it spills into Croatia), and the Romans Syrmia. The main feature, apart from the Danube River, is the Fruška Gora Mountain. Once an island in the Pannonian Sea, the soil is volcanic with a marine layer. Some call it the "holy mountain" or "Serbian Athos" because of its 30 monasteries or so of which 16 still stand today. There is something special about this place where winegrowing is documented back to the 1200s. Planting in broad strokes, the Subotičko is largely defined by sandy soils and old vines, and the Szerémség by volcanic soils heavily influenced by the Danube River. Everything is farmed organically with zero absorbable chemicals. High density stake trained vines are the most typical and cover crops are natural. Everything is worked by hand or with the help of horses. Harvest is managed with local labor and the help of family and friends.

### WINE MAKING

Everything is handpicked in small bins and all fermentations are spontaneous (primary and secondary). The use of older oak, small and large format is paramount. There are no additives to any of the wines apart from SO<sub>2</sub> at bottling for select wines. Maurer basically has two tiers: Rege and Maurer. The Rege wines have low SO<sub>2</sub> (25-40ppm) and the Maurer line is zero compromise with zero additions of any kind. Wines are typically only racked once before bottling and everything is bottled unfiltered.

### NOTES & PAIRINGS

This is the grape that brought us down into Serbia in the first place. The parent grapes are thought to be Papazkarasi originating from the border between Bulgaria and Turkey and Skardarsko which is native to the border area between Albania and Montenegro. Ottoman wars pushed Kadarka up into Hungary and spread into modern Romania, Slovakia, and Croatia. At one point it made up around 60% of all red plantings in the Hungarian Kingdom but fell to below 1% by the end of Communism due to it not being fit for industrial farming. Oszkár and a handful of other growers like Heimann & Fiai, Bott Frigyes, Grál, Vaskapu, Sziegl, and others are bringing it back to life along with dozens of other pre-phyloxera clones. Maurer's version is a benchmark for us. Bush trained, very low yields (.5 kg), a hint of botrytis, destemmed, open vat fermented, two punchdowns a day, and then barreled down to 350 L used Hungarian oak for 12 months. Unfiltered, unfiltered, and with a small addition of SO<sub>2</sub> (25ppm) at bottling.



### ANALYTICS & PRONUNCIATION

APPELLATION: Subotica

GRAPE COMPOSITION: 100% Kadarka

CLIMATE: Mild and temperate

SOILS: Sand

MACERATION & AGING: Open vat fermented, and then barreled down to 350 L used Hungarian oak for 12 months

ALCOHOL: 11.5%

RESIDUAL SUGAR: 1.24 g/l

ACIDITY: 5.23 g/l

## DANCH & GRANGER SELECTIONS

PO Box 1270 | Los Altos, California 94023 | USA

[www.DanchAndGranger.com](http://www.DanchAndGranger.com)

[info@DanchAndGranger.com](mailto:info@DanchAndGranger.com)