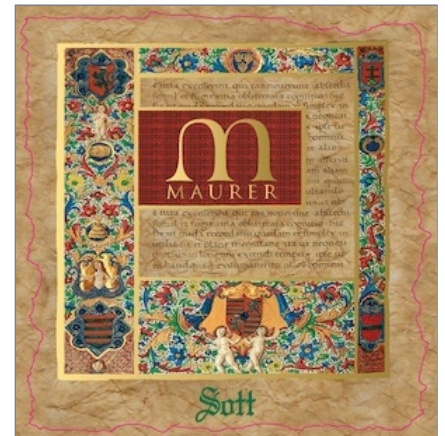


# 2022 Maurer Sott White

## Fruška Gora, Serbia

When we first visited Oszkár Maurer in 2015, he only had a few wines to show. Since then, he expanded his production into the Fruška Gora, opened a tasting room/restaurant, and redefined 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.



### VINEYARDS

The Maurer family has been producing wine for four generations. They now farm 6 hectares in the Subotičko region in northern Serbia including the oldest known Kadarka vineyard in the world planted in 1880, Kadarka plantings from 1912 and plots of Kövidinka from 1925. Additional plantings include Olaszrizling, Slankamenka, Ezerjő, Kadarka and Kékfrankos, as well as Cabernet Sauvignon, Merlot and Pinot Noir. A part of Hungary until 1920, the region's population is mostly Hungarian. Names of grapes and places are constantly changing from Serbian to Hungarian and vice-versa. Oszkár has also 9 hectares in the Srem region, which 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. Called the "holy mountain" or "Serbian Athos", there were over 30 monasteries at one point, of which 16 still stand today. This is a special place and winegrowing is documented back to the 1200s. Whereas the Subotičko is largely defined by sandy soils and old vines, the Szerémség has 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 with natural cover crops. Everything is worked by hand or with the help of horses. Help for the harvest comes from local labor and family and friends.

### WINE MAKING

Everything is handpicked in small bins and all fermentations are spontaneous. 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 a first from Oszkár and very much reflective of his desire to find his own way through the wine world. There's already a very similar product called "Bermet" in Serbia. It's essentially a predecessor to Vermouth. While likely originating somewhere in India or China, the mixing of wormwood, herbs, spices and some sort of distillate started in the East and made its way West. The modern day versions are overly fortified and generally not of a quality Oszkár wishes to associate. There's also a very old style of wine in neighboring Hungary called "Ürmösbor," literally translating to "wormwoodish." This style dates back in the 15th century over two hundred years before Vermouth came to Turin in Italy. Wormwood is also the German word "Wermut" which is where the French and Italian pronunciations come from as well. All that being said, Oszkár didn't want to create a Serbian Ürmösbor either. In comes "Sott," a name that has zero history behind it, but was instead the first letters to the Harry Styles song "Sign of the Times" that he was listening to trying to find a name. It is not fortified, but is instead 100% late harvest Furmint, mostly dehydrated with some botrytis macerated with wormwood, herbs and spices all foraged from the hills of the Fruška Gora. All barrel fermented and aged, it's incredibly unique, oddly familiar at times, and without added liquor, still very much alive in the bottle.



### ANALYTICS & PRONUNCIATION

APPELLATION: Fruška Gora

GRAPE COMPOSITION: 100% Furmint

CLIMATE: Mild and temperate

SOILS: Volcanic

MACERATION & AGING: Late harvest Furmint with some botrytis macerated with wormwood, herbs and spices. Barrel fermented.

ALCOHOL: 14%

RESIDUAL SUGAR: 87.19 g/l

ACIDITY: 7.08 g/l

## DANCH & GRANGER SELECTIONS

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