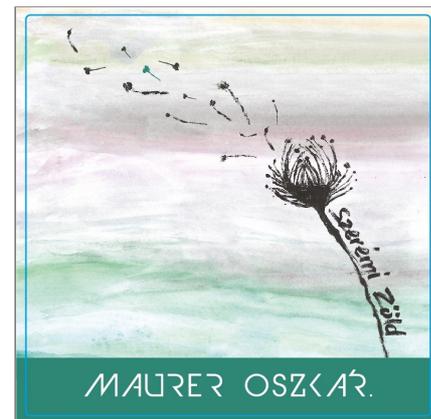


2022 Maurer Szerémi Zöld

Subotica, 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 – Horgoškoj region in northern Serbia including the oldest known Kadarka vineyard in the world planted in 1880 in addition to other plantings in 1912 and older plots of Kővidinka from 1925. The rest of the plantings include grapes like Olaszrizling, Slankamenka, Ezerjő, Kadarka and Kékfrankos. There's also few international varieties including Cabernet Sauvignon, Merlot and Pinot Noir. The region was 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 Oszkár also has 9 hectares in the Srem region a little further south. 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. Called the "holy mountain" or "Serbian Athos", there were over 30 monasteries at one point, of which 16 still stand today. Needless to say, there is something special about this place and winegrowing is documented back to the 1200s. 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 SO₂ at bottling for select wines. Maurer basically has two tiers: Rege and Maurer. The Rege wines have low SO₂ (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

Planted in 1909, this was once one of the most well-known and high quality grapes in the then Hungarian Empire up until phylloxera nearly wiped it out. Whether originating in current day Romania (Arad/Banat) or in the area now shared by Croatia (Srijem), Serbia (Srem) and Hungary (Szerém), it's still incredibly rare. In Hungary, there is a reported 0.1 ha. We know there's more in Romania (aka Grünspitz) because we import one of the two existing vineyards courtesy of Edgar Brutler. Maurer arguably has the oldest vines which just turned 115 years old this year. The grapes were hand harvested, destemmed, left on the skins for 3 days, and then fermented and aged in 15 year old 350L oak barrels for 12 months. Bottled by gravity with zero additions. This is more in the vein of Karom in terms of skin maceration (much lighter), and also devoid of botrytis. This is one of the most naked in terms of grape to place among Oszkár's white wines.

ANALYTICS & PRONUNCIATION

APPELLATION: Subotica

GRAPE COMPOSITION: 100% Szerémi Zöld

CLIMATE: Sub Continental

SOILS: Sandy

MACERATION & AGING: Left on the skins for 3 days, and then fermented and aged in 15 year old 350L oak barrels for 12 months

ALCOHOL: 10.7%

RESIDUAL SUGAR: 0.94 g/l

ACIDITY: 6.15 g/l



DANCH & GRANGER SELECTIONS

PO Box 1270 | Los Altos, California 94023 | USA

www.DanchAndGranger.com

info@DanchAndGranger.com