

2022 Vaskapu Kastély Easy Liter

Pécs, Hungary

I first visited Pécs in 2015 to seek out its modern calling card grape Cirfandli (aka Zierfandler). We never pulled the trigger on any Cirfandli, but the city and region made a distinct impression. While Géza Galán is not originally from the area, his wife Ibolya has her roots in Lánycsók (A girl's kiss), a small village a stone's throw from Mohács. In 2015 Géza started making a little hobby wine in a small cellar that quickly turned into an obsession. Three years later they made a leap of faith by buying the Vaskapu Kastély (Iron Gate Castle) in Mohács. Géza wants his wines to express the "Genius loci" of Southern Hungary, which basically translates to the protective spirit of a place. Farming biodynamically and low intervention in the cellar are the means to this end. With his children ever present at the winery and in the vineyards, this is the kind of family that encapsulates the best of the new generation of growers in Hungary. They are making wine that has long term family legacy in mind in both the health of the soil, the wines, and celebrating the culture of the area. According to Géza, "For me winemaking is life, it is the harmony between the human and nature, the responsibility for sustainability and our smaller societies."



VINEYARDS

The Pécs appellation is located south of Budapest, west of the Danube, and just above the Croatian and Serbian borders. The sub Mediterranean climate, cool and constant breezes from the Danube, and the protective shelter of Mecsek Mountain culminate in a long, healthy, and warm growing season and little to no risk of frost, great conditions for organic/biodynamic viticulture. The bedrock is volcanic, but it's the loess, clay, forest loam, and extremely high lime content that drives the structure of the wines. Historically, Furmint and Hárslevelű were both planted, as well as Kadarka, Olaszrizling, Traminer, and Sárgamuskotály. Kékfrankos, Cabernet Franc, Pinot Noir, and Merlot have taken hold since the early 1990s. Géza's 2.5 hectares encompass a mix of the past and present. Everything is farmed according to biodynamic principles including no tilling and organic spraying is kept to a minimum. There's one hectare each of Kadarka and Cabernet Sauvignon and the rest is a mix of Hárslevelű, Merlot and Cabernet Franc. He's working on new plantings of Kadarka, Kékfrankos, Olaszrizling and Rajnai Rizling and purchases some organically farmed Grüner Veltliner from Mohács and Biodynamically farmed Kékfrankos from Szekszárd.

WINE MAKING

Géza has been following and gaining a lot of inspiration from the natural wine movements in both Slovakia and Austria. Organic and or Biodynamic viticulture is paramount, and in the cellar everything is done by hand. Relying mostly on hand destemmed and whole cluster spontaneous fermentation, zero machinery, and gravity, they use a mix of Hungarian and French oak and some steel (mostly for settling/aging). Bottled unfinned/unfiltered, there are zero additions apart from 10-20 ppm of SO2 at bottling and many wines are without any.

NOTES & PAIRINGS

We are always on the lookout for Siller. Not highly regulated and with many means to achieve the end result, it's essentially where white wine acidity and aromatics hits red wine structure and fruit. Color wise, somewhere in between a light red and a darker rosé. Historically found along the Danube throughout Central and Eastern Europe, it's something that has survived occupations, wars, and communism and is on somewhat of a comeback. The Vaskapu interpretation begins with destemmed Merlot direct pressed into tank blended with semi-carbonic (4-5 days maceration) Kékfrankos from nearby Szekszárd. 90% Merlot with just 10% of the Kékfrankos, it has a vibrant color without being overly carbonic, and plenty of fruit in concert with the acidity. With a little added SO2 to help clear the must, it's bottled unfinned and unfiltered. On our last visit, Géza had a beautifully prepared Halászle (Fisherman's stew) for lunch. The Siller was perfectly suited for a hearty fishy broth with ample paprika.



ANALYTICS & PRONUNCIATION

APPELLATION: Pécs

GRAPE COMPOSITION: 90% Merlot, 10% Kékfrankos

CLIMATE: Humid Continental

SOILS: loess, clay, and forest loam

MACERATION & AGING: Destemmed Merlot direct pressed into tank blended with semi-carbonic (4-5 days maceration) Kékfrankos

ALCOHOL: 13.6%

RESIDUAL SUGAR: 7.7 g/l

ACIDITY: 5.6 g/l

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