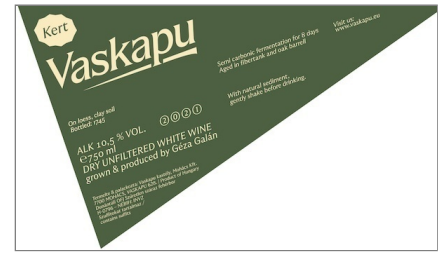


2022 Vaskapu Kastély Kert White

Pécs, Hungary

We first visited Pécs in 2015 to seek out its modern calling card grape Cifrandli (aka Zierfandler). We never pulled the trigger on any Cifrandli, 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. Other traditional grapes included Kadarka, Olaszrizling, Traminer, Sárgamuskotály, and later Királyleányka. During the early 1830s Cifrandli came in from Austria and became immensely popular. Given the climate, reds like 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 (Rhine) Rizling. Géza also purchases some organically farmed Grüner Veltliner from Mohács and some Biodynamically farmed Kékfrankos from Szekszárd. 2019 is his first commercial vintage at just under four thousand bottles in total production.

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 unfiltered/unfiltered, there are zero additions apart from 10-20 ppm of SO2 at bottling and many wines are without any.

NOTES & PAIRINGS

This is essentially a "Gemischter Satz" mostly consisting of Királyleányka, Rajnai Rizling, and Chardonnay along with some Olaszrizling from the nearby village of Lánycsók. "Kert" translates to "Garden." The Rajnai and Olaszrizling get 3 days on the skins in open vats while the rest get 50% semi-carbonic for 8 days, 50% direct press in both oak and fibertank. Géza made some homemade Harcsapaprikás túrós csuszával (local fish in a paprika fresh cheese/sour cream sauce with bacon and pasta) on our last visit and the Kert White was a killer companion. Bottled unfiltered with zero additions.

ANALYTICS & PRONUNCIATION

APPELLATION: Pécs

GRAPE COMPOSITION: Királyleányka, Welschriesling, Rheinriesling, Chardonnay and more

CLIMATE: Continental - Sub Mediterranean

SOILS: loess, clay, and forest loam

MACERATION & AGING: Rajnai and Olaszrizling get 3 days on the skins in open vats while the rest get 50% semi-carbonic for 8 days, 50% direct press in both oak and fibertank

ALCOHOL: 11.5%



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