

# 2022 Kikelet Váti Dry

## Tokaj, Hungary

Like her compatriot Samuel Tinon, Stéphanie Berecz is a French enologist who initially came to Hungary to work at the Disznoko estate, a property owned by the French insurance company AXA. In 2002, she and her husband Zsolt founded Kikelet Pince in Tarcal near the town of Tokaj, a village where Zsolt's family has been living for over two hundred years. Regarding the winery's name, the story is that Stéphanie didn't want a name containing any of the "funny" Hungarian letters like ú, ü, ö, ő. So they chose Kikelet, which means springtime in Hungarian. Year after year, they gradually acquired different lots around Tarcal (Lónyai, Vati, Farkas, Lestas, Kassai) and today, they farm 5 hectares of south/south-west facing vineyards planted half with Furmint, half with Hárslevelű.



### VINEYARDS

The soil in Tarcal is volcanic covered with a layer of loess. While aszú wines from Tarcal's loess terroir get the right amount of moisture and are known to be particularly elegant, nobody before them had tried to make dry wines in Tarcal. But with limited yield and carefully selected grapes, Stéphanie and Zsolt have shown that they could produce dry Furmint and Hárslevelű that are elegant, balanced, and full-bodied.

### WINE MAKING

The Berecz family house has a two centuries old cellar partially carved into the rock where the wines ferment and mature in oak casks. The winery produces around 11,000 bottles annually, including dry and semi-dry Furmint and Hárslevelű, some from single vineyards or , late harvest wines, Szamorodni, and hand-picked aszú wines. The grapes are whole cluster pressed. Fermentation occurs with native yeast without going through the secondary malolactic fermentation. The must is then racked and put into French and Hungarian oak barrels. Aging is on the lees. Most of the barrels are about 4 to 10 years old with a few new Hungarian for the Furmint. The Hárslevelű has no new oak to preserve the fruity flavors of the grape without being overwhelmed by oak. In 2014, Stéphanie has been awarded by her fellow winemakers the prestigious title of „winemaker of the winemakers”.

### NOTES & PAIRINGS

Stéphanie and Zsolt farm a variety of small parcels like Lónyai, Farkas, Lestas, and Kassai. All of which can at one time or another find their way into an estate blend, sweet or sparkling wine. There's one single vineyard, Váti, that is never blended and always stands alone. Co-planted to both Furmint and Hárslevelű, the 2022 is 70% Furmint 30% Hárslevelű, but from a drought year where extract and concentration was high. Fermented in oak and then aged in 6 months, the hyper selection only yielded 1010 bottles. According to Stéphanie, this is “A relax wine for me.” Drinking great now, this will really fatten up over the next 3-5 years. We still have a few cases of 2018 we are holding back for that exact reason. This is a persistently intense iteration of dry Tokaj.

### ANALYTICS & PRONUNCIATION

APPELLATION: Tokaj (Tokeye)

GRAPE COMPOSITION: Furmint, Hárslevelű (HARSH-lehveh-LOO)

CLIMATE: Continental (hot summers & cold winters)

SOILS: 1 – 1.5 m loess on pyroxene dacite

EXPOSURE: South

MACERATION & AGING: Fermented in oak and then aged in 6 months

ALCOHOL: 13%

RESIDUAL SUGAR: 3.6 g/l

ACIDITY: 6.4 g/l



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