

Maurer Babba

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-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 Kövidinka from 1925. The rest of the plantings include grapes like Olaszrizling, Slankamenka, Ezerjó, 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 and names of grapes and places are therefore constantly changing from Serbian to Hungarian and vice-versa. 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. 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

Babba is the Sumerian goddess of healing, fertility, and life. Another good thing in threes. She's also often called the "mother goddess." For Oszkár Maurer, she was the obvious god to pray to when trying to have three healthy primary fermentations using the best grapes from three consecutive years in one wine. The first year is heavy with Furmint to form the foundation. The next year needed the addition of Bakator and Mézes Fehér from the Danube influenced Fruška Gora to kickstart round two. The final year required botrytis riddled Olaszrizling from the Fodor vineyard to finish the job. Everything was then aged in 500L until being bottled unfinned, unfiltered, and without any additions by gravity. The triple primary extractions, botrytis, spice, incense heavy aromatics and acidic drive are all balanced by built-in oxidative notes and grip. The energy of this wine is uncanny. It's unique from the greater Maurer lineup while also immediately being a Maurer wine at the same time.

ANALYTICS & PRONUNCIATION

APPELLATION: Fruška Gora

GRAPE COMPOSITION: Furmint, Traminer, Rajni Rizling, Tamjanika, Kövidinka

CLIMATE: Mild and temperate

SOILS: Sand

MACERATION & AGING: Slightly pressed berries re-fermented 3 times

ALCOHOL: 13%

RESIDUAL SUGAR: 1.32 g/l

ACIDITY: 6.52 g/l



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