

DÚZSI TAMÁS KÉKFRANKOS ROSÉ 2019

Tasting Notes and Technical Information

Rosé is a super popular wine in Hungary, and no Hungarian winemaker is more famous for their rosés than Tamás Dúzi of Szekszárd, the so-called "King of Rosé."

This medium-bodied rosé is aromatic, with black cherries and passion fruit on the nose. On the mouth, pink grapefruit and tropical fruits like mango and guava are complemented by zesty acids for a linear mineral finish.



Vintage: Tomi says 2019 was a great vintage, not too warm with just enough sunshine.

Harvest: Grapes were harvested by hand from September 17 to October 5. They were picked and then taken to the winery in small crates. Tamás only harvests healthy, mature, grapes, leading to finer aromas in the wine.

Varietals: 100% Kékfrankos (Blaufränkisch).

Soil and estate: The Kékfrankos vineyards are 45 years old and located on the hill of Sióagárd-Lányvár, about 10 km northwest from Szekszárd, near the Sió river in south Hungary. One of the plots faces south, the other faces east. The soil is loess and clay with limestone.

Fermentation: The vinification cellar is directly at the vineyards, meaning the grapes are literally right off the vine and have minimal exposure to transit and damage at the time of vinification. There is no pressing, and after a few hours of skin contact the skins are removed and the juice is transferred to tanks outside for stabilization. Fermentation was spontaneous with native yeasts, conducted in stainless steel tanks.

Aging: Wine was aged in stainless steel for a few months before bottling in March.

Other details: Organic and sustainable farming for over 20 years, and recently transitioning towards biodynamic farming. Unfined.

Technical data:

- a. Sulphur dioxide at bottling: 31/64 mg/L
- b. PH: 3.37
- c. Acid (g/L): 6.2
- d. C6 sugars (g/L): 1
- e. Alcohol percentage: 13%

Awards: Dúzi Tamás won 27 medals at the rosé world championship "le Mondial du Rosé" in 2016, the most of any winery that year. He was the Hungarian Winemaker of the Year in 2014.