

BASILICUS SZAMORODNI SWEET 2012



FERMENTATION AND AGING

Juice was pressed after 8 hours of maceration. Fermented in 500L neutral barrels with selected yeast. Aged in neutral and new oak barrels and bottled in September 2014.

TECHNICAL DATA

- Alcohol percentage: 14.0
- Total acid (g/l): 6.7
- C6 sugars (g/l): 37.4
- Sulphur-dioxide at bottling (total/free): 288 mg / 41 mg
- pH: 3.14

BACKGROUND

The Realm of Contrasts

Entering the winery, visitors first encounter the cellar entrance capped by a steel dome near the glass-enclosed tasting room: modern touches reflective of the founder's background in IT. But in the back of the landscaped garden, there is a slightly ramshackle stone structure, home to an aging mechanical press and a few 15-year old French barrels. Creating great wines using the simplest devices available is the trademark of vintner András Kanczler, whose winemaking never disappoints. Basilicus' playful labels often hide very serious wines with significant international recognition to their credit.

THE VINEYARD

Lapis is among the best-situated vineyards on Tokaj Hill. Clay topsoil, with crushed rhyolite tuff, rests on a bedrock of tuff. Topsoil depth varies between 10 and 20 feet, so vine roots are able to easily reach bedrock. between 10-20 feet, so the roots of the wine can easily reach the tuff bedrock.

VINTAGE AND HARVEST

The 2012 vintage was more favorable for late-harvest Szamorodni-style wines than for Aszú. September was dry without botrytis spreading heavily along the region. Some grapes did shrivel; overall, crops were very healthy. Berries were whole-bunch harvested during the first two weeks of November.