BAKÓ AMBRUS

Bakó Ambrus Kéknyelű ``Teraszok``

Bakó Ambrus eponymous brand was started in 2005 as an experiment. Ambrus is a researcher specializing in molecular biology, biochemistry and genetically modified organisms, which makes him very familiar with bacteria, yeast and microorganisms in general. And this extensive scientific knowledge and expertise contributed to his decision to use the most natural processes in winemaking, with the least intervention.

As a child Ambrus spent his long summer holidays at his family's summer holiday home perched on a hillside in Badacsony, near lake Balaton. This family house provided him with his best childhood memories and this is where he found refuge after leaving his career as a researcher.

Bakó Ambrus is based at this family home/winery located against the slopes looking over Lake Balaton. Ambrus owns a 0.7ha vineyard, rents a 1ha vineyard on a long term basis and purchases fruits from 3ha vineyards from several vine growers located around the famous Róza Szegedy house. Local families who have become his friends own the vineyards. They cultivate the vineyards as per Ambrus' instructions, although they regard him as a 'kind-hearted fool' at times. The vineyards are made of small plots and are located on the best sites in the area. The family wine press house dates back from between 1885 and 1902 and belonged to a wine merchant family. Ambrus' great grandfather purchased the building in 1961.

Production Area: Lake Balaton

Grape Variety: Kéknyelű ("Blue Stalk") is an indigenous and very rare white grape variety, today only planted in the Badacsony area of Hungary, near the shores of Lake Balaton. In the beginning of the 1990's it was on the verge of extinction, with just around two hectares left.

Vinification: Spontaneous fermentation in glass carboys below 11°Centigrade over several months long.

Aged for three months in glass carboys without the fine lees.

Tasting Notes: Deep golden color. Botrytis shows on the nose along with some candied fruits and honey. On the palate it is rich and fruity; with dried peach and some spice. Outstanding acidity and minerality providing balance and freshness.

Serving suggestions: This is a a perfect pairing for foie gras or blue cheese. Will age well.

BACCO FINE WINE

www.BaccoFineWine.com