BAKÓ AMBRUS
OLASZRIZLING

Bakó Ambrus eponymous brand was started in 2005 as an experiment. *Ambrus* is a researcher specialized 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.
Ambrus moved from his career as a researcher to become a winemaker. Ambrus didn't see a long-term fulfillment with laboratory research, in vitro experiments became monotonous for him. Also, the city life wasn't for him, he longed for a rural lifestyle.
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.

Region: Badacsony

Climate: SubMediterranean

Soils: Basalt rocks and sand covered by thick brown forest soil.

Altitude: 150 meters

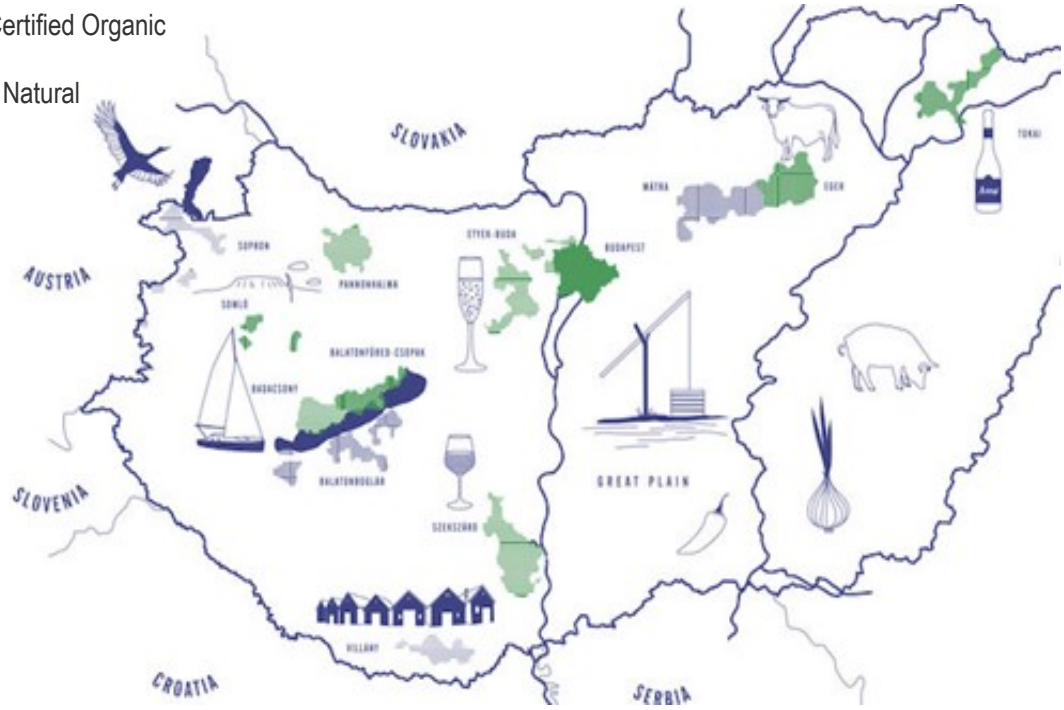
Topography: North shore of Lake Balaton

Grapes: Budai Zöld, Kéknyelű, Riesling, Olaszrizling

Vineyard Size: 9 hectares

Viticulture: Certified Organic

Fertilization: Natural



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