

HOLASS – BALF

Sopron



APPELLATION: Sopron

BLEND: Kékfrankos

WINEMAKER: Imre Halász & Ellie Bauwens

VINEYARD: _____

The village of Balf is located on the southern shore of Lake Neusiedl and is one of the most important winegrowing areas in the Sopron region. The fruit for this wine comes from a 2ha parcel in the Steiner vineyard – the same vineyard used in Franz Weniger's Steiner label. The vines are 25 years old and grow on stony Gneiss soils.

VITICULTURE: _____

Viticulture is organic.

WINEMAKING: _____

Grapes are handpicked and destemmed. Fermentation occurs naturally with native yeasts in an open-top wooden fermenter, followed by 4 weeks of careful maceration on skins. The wine ages for 22 months in a used Austrian wooden fermenter. It is then bottle without fining or filtration.

WEBSITE: <https://holass.com/>

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

Blackberries and blueberries on the nose, with dried herbs and liquorice spice. The palate is pure and fresh, with earthy, animal notes. A serious wine with complexity, finesse, and a long fruit-driven finish.