



A NAGY BAJUSZÚ JÁSZ LACI SETTING SUN

Native varietals Juhfark, Furmint, Sárfefér, Gohér, Járdovány, Olaszrizling and Rakszolo make up this orange wine from western Hungary. Aromas of ripe guava and mango with citrus, salt, herbs and golden apple on the palate. The volcanic terroir lends a touch of smoke to the finish. Exciting and complex; a feat that the individual varieties could not have accomplished alone. Practicing organic.

From vines grown on the western side of Solmó hill, an extinct volcanic butte in western Hungary. The soils are volcanic tuff and basalt. After destemming, the grapes were kept on their skins for 40 days. Spontaneous fermentation in open vats with native yeasts. Aged in steel tanks on the skins for 4 months. The winery is practicing organic and working toward organic certification. No pesticides or herbicides used. Unfiltered. Low sulfur added.

Laci Jász founded the “Nagy Bajuszú Jász Laci Pincéje” (Big Mustached Jász Laci’s Winery) in 2013 on Somló hill, an extinct volcanic butte in western Hungary. His two first wines were both unique skin contact styles: an orange wine and a siller (minimal skin contact red). Shortly thereafter, he completed degrees in winemaking and viticulture. His thesis was on low-sulfur winemaking and the Kartulian (Georgian) winemaking method. Now, he only makes wines that spend time on their skins (orange wines) in accordance with these ancient methods. He adds zero or very little sulfur in the cellar. “These wines can be divisive, but they are always exciting,” he says.

When asked about the ethos of his winery, Jász referred to a quote from Béla Hamvas: *“A man needs to create a work of art of himself to exist in it in eternity ... a work of art is woven from the material of life, creating a dense and finalized form of the eternal.”*

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Tasting Note:

JÁSZ LACI SETTING SUN

Native varietals Juhfark, Furmint, Sárfefér, Gohér, Járdovány, Olaszrizling & Rakszolő. Aromas of guava & mango; flavors of citrus, salt, herbs & golden apple; exciting & complex; a touch of smoke on the finish. Practicing organic.

Shelf Talker:



JÁSZ LACI SETTING SUN

Native varietals Juhfark, Furmint, Sárfefér, Gohér, Járdovány, Olaszrizling & Rakszolo from an extinct volcanic butte in western Hungary make up this delicious orange wine. Aromas of ripe guava & mango with citrus, salt, herbs & golden apple on the palate. The volcanic terroir lends a touch of smoke to the finish. Exciting & complex; a feat that the individual varieties could not have accomplished alone. Practicing organic.

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