

DÚSZI TAMÁS KADARKA



100% Kadarka, a rare native Hungarian grape variety, believed to have been brought to Hungary hundreds of years ago from the Balkans. Fresh and juicy. Spicy, with dried forest fruits, paprika, plum and soft tannins. Organic.

The Kadarka vines are from two Estate vineyards in the warm and hilly southern region of Szekszárd, Hungary. One vineyard with 30 and one with 80-year-old vines. They both are cultivated as bush vines. The soils are loess and clay with limestone. The grapes were harvested by hand and then taken to the winery in small crates. The family only harvests healthy, mature grapes. Spontaneous fermentation with native yeasts, conducted in large open vats with no temperature control. Wine was aged in large Hungarian oak barrels for 1 year after fermentation.

Tamás Dúzi Sr. has long been an important figure in Hungarian winemaking. After graduating from the University of Pécs in viticulture and enology, he worked for many years as a horticultural engineer, teacher, winemaker, and winemaking consultant. It was not until the early 1990s that he purchased his own estate in Szekszárd under the “Land Compensation” scheme, which allowed former landowning families to re-acquire land that was nationalized under communism. Tamás Dúzi thus started his estate, comprised of only 8.15 acres of Kékfrankos grape. Since then, his winery has become a leading institution of the wine community of Szekszárd, harvesting 400 tons of grapes every year to make around 25 different types of wine. His wines have received widespread national and international acclaim. Today the vineyard covers more than 98 acres.

Tamás Dúzi is the father of 7 and 3 of his sons are involved in winemaking at the estate.

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Tasting Note:

DÚSZI TAMÁS KADARKA

100% old vine Kadarka. Fresh & juicy; spicy, with dried forest fruits, paprika, plum & soft tannins. Organic.

Shelf Talker:



DÚSZI TAMÁS KADARKA

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