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Geza Balla “Kadarissima” Kadarka Szamorodni 2023, Minis, Romania



Region/Country :	Minis/Romania
Grape Variety :	100% Kadarka
Closure :	Cork
Cellar Potential :	5-7 years
Residual Sugar :	102 g
Alcohol :	13 %
Bottle Size :	37.5 cl
Case Size :	10
Vegan :	Yes
Vegetarian :	Yes

Grower

Balla Géza Winery is dedicated to expressing the unique character of the Minis region through native varieties and minimal-intervention winemaking. Their philosophy emphasizes individuality in taste and aroma, reflecting the terroir's distinctive attributes and Mediterranean microclimate. The winery cultivates 145ha own plantation.

Region

The Minis wine region (DOC Minis) is located in western Romania, near the town of Arad, along the lower slopes of the Zarand Mountains. It features a continental climate with warm summers and moderate rainfall, and its soils—rich in clay, marl, and volcanic elements—are ideal for producing expressive red and aromatic white wines.

Vineyards

After the general harvest, select bunches are left on the vine to slowly botrytise, developing into the noble “aszú” berries. To craft wines in the *szamorodni* style, both healthy and botrytised clusters are harvested together and vinified as they grew, preserving the balance of fruit and noble rot character.

Vinification

This wine is a worthy successor to the historic Ménes red aszú: a red dessert wine made from botrytised Kadarka grapes, using the *szamorodni* method, with spontaneous fermentation and aging in large wooden casks.

Tasting Notes

On the nose, restrained Kadarka spiciness mingles with sweet, royal-jelly-like notes. On the palate, ripe sour cherry and dark chocolate aromas appear, with soft, rounded tannins; its acidity balances the natural residual sugar well. The pronounced fruity aromas linger long in the sip, but in the finish the botrytised, aszú character dominates...

Pronounciations:

Géza Balla "GAY-zah BAH-lah"

Kadarissima "KAH-dah-riss-ee-mah"

Website

http://www.ballageza.com/

Kadarissima is considered a **heritage continuation** of the historic “Ménesi vörös aszú” (Ménes red aszú), once famous in the 18th–19th centuries.