

# 2020 KRISZTINA CSETVEI JUHFARK

“In Somló you can find the best parts of Hungarian traditions. Eastern wisdom and western literacy. There is something from the tranquility of Asia and parts from the curiosity of Europe.” Juhfark optimizes this quote about Somló, exotic and spicy in character, but yet with familiar stone fruits, minerality and oak makes this one of Hungary’s most interesting wines.

# Jf

**Vintage:** 2020

**Country:** Hungary

**Region:** Somló

**Soil:** Volcanic

**Grape Varieties:** Juhfark

**Alcohol Content:** 13%

**Vinification:** 1/3 fermented in stainless steel vats. 1/3 in amphora, and 1/3 in new Hungarian oak for 3 months before being blended together in stainless steel vats where natural malolactic fermentation took place.

**Cases Produced:** 42 Cases



Krisztina Csetvei was born near Szabadka in 1983 (Subotica, a Hungarian speaking town in Serbia) before moving to Budapest with her family when she was a child.

Krisztina studied marketing and management at the Technical University in Hungary, and in 2006 as a practical training period she worked for the then brand new Béres Winery in Tokaj. It was during this internship that Krisztina first realized her love of wine, but was not quite ready to make it her life’s work. After a 3-year detour in the marketing department of a huge corporation and postgraduate stint at university she had a ‘coincidental’ encounter with a friend of her father’s, László Bóni, owner of DiBonis Winery in Serbia. After tasting his spirits and wines that familiar feeling of love of the world of wine came back. The dreams and plans were followed by action and in 2011 Csetvei Cellar was born with the renovation of an old, traditional wine cellar in the town of Mór. Now Krisztina is making a name for herself not just in Hungary, but Europe as a whole for an unwavering commitment to bringing the almost forgotten native varietals of Mór and Somló back to the world.

