



EGRI BIKAVÉR SUPERIOR 2011

THUMMERER PINCE, EGER

0,75l

DESCRIPTION

Type of the wine: **RED**

Grape variety: **40% KÉKFRANKOS, 20% MERLOT, 15% CABERNET FRANC,
15% CABERNET SAUVIGNON, 10% SYRAH**

Sugar / alcohol content: **DRY / 1,8g 14,34 % v/v; 14,5% v/v (on the label)**

Terroir, vineyard: **EGER WINE REGION, ESTATE WINE**

Training system: **GUYOT, 240 X 100 CM DISTANCE BETWEEN LINES AND VINES**

Harvest: **HAND AND MACHINE HARVEST**

Technology: **THE WINES ARE AGED SEPARATELY AS VARIETAL WINES FOR 15 MONTHS, THEN THE BLEND IS AGED FOR ANOTHER 12 MONTHS, WHICH IS FOLLOWED BY LONG BOTTLE AGING.**

Quality level: **SUPERIOR**

Temperature: **16–18 °C**

Food pairing: **BEEF, BIG GAMES, ROASTED TENDERLOIN
WITH POTATO STRUDEL**

Description: **This Egri Bikavér Superior 2011 is one of the flagship wines of the winery, made only in the best vintages. A fully ripened, developed great wine with stunning character and soft tannins.**

Available quantity: **3.000 BOTTLES**

Ex-cellar price : **N/A**

Results: **– Eger Regional Wine Contest 2015 / 2016 – Gold medal
– 16.VinAgora International Wine Contest 2015 – Gold medal
– Hungarian Wine Contest XXXVII. National Wine Contest 2016 – Gold medal, Top Wine**

