



# LAJVÉR SZEKSZÁRDI BIKAVÉR 2014

LAJVÉR BORHÁZ, SZEKSZÁRD

0,75l

## DESCRIPTION

Type of the wine: **RED**

Grape variety: **5% KADARKA, 35% KÉKFRANKOS, 25% CABERNET SAUVIGNON, 25% CABERNET FRANC, 10% MERLOT**

Sugar / alcohol content: **Dry 13,5%**

Terroir, vineyard: **SZEKSZÁRD, ALMÁS-DÜLŐ**

Training system: **ROYAT CORDON**

Harvest: **HAND HARVEST**

Technology: **REDUCTIVE, FERMENTED IN STAINLESS STEEL WITH EACH VARIETY SEPARATED. AGED IN NEW OAK FOR 12 MONTHS – STILL SEPARATED. BLENDING AFTER THE AGING PERIOD.**

Quality level: **STANDARD**

Temperature: **N/A**

Description: **Developed on the nose, not very intense, however detailed, complex. A snip of the wine recalls thousands of memories from dried cranberry and blackberry pie through cured leather to sour cherry liqueur. When tasted, it shows its noble age and the wrinkles it wears on its face, but the complexity – and of course the decent acidity – makes it still young. Leather and mushroom notes are present just like the fruits – the fruitiness is rather that of a jam, preserved fruit or dried fruit. The structure is still firm, it has its length, its age makes it more characteristic.**

Available quantity: **N/A**

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

