



# LAJVÉR SZEKSZÁRDI SELECTION BIKAVÉR 2012

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-DŰLŐ**

Training system: **ROYAT CORDON**

Harvest: **HAND HARVEST**

Technology: **REDUCTIVE, FERMENTED IN STAINLESS STEEL WITH EACH VARIETY SEPARATED. AGED IN NEW AMERICAN OAK FOR 12 MONTHS – STILL SEPARATED. BLENDING AFTER THE AGING PERIOD. 20 MONTHS IN BOTTLE**

Quality level: **SELECTION**

Temperature: **N/A**

Description: **On the nose sweetish notes and barrel spices are booming from vanilla to clove, from coconut milk to grated chocolate. On the palate punch and sour cherry liqueur and some fresh fruit, mainly blackberry. Complex, full bodied with detectable tannin content. In the finish the sour cherry aroma, sweet and bitter can be discovered, opening up the sweetish-spicy character. A powerful, complex 'bikavér' that expresses this typical Szekszárd genre with the words and tones of barrique notes.**

Available quantity: **N/A**

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

