



“TIVALD” SZEKSZÁRDI CABERNET SAUVIGNON 2012

ESZTERBAUER BORÁSZAT, SZEKSZÁRD 

DESCRIPTION

Type of the wine: **RED**

Grape variety: **100% CABERNET SAUVIGNON**

Sugar / alcohol content: **Dry 15%**

Terroir, vineyard: **GÖRÖGSZÓ-DŰLŐ**

Training system: **MEDIUM HIGH CORDON**

Harvest: **HAND HARVEST**

Technology: **SPONTANEOUS FERMENTATION, AGING IN BARRIQUE (MAX. 1 YEAR)**

Quality level: **PRÉMIUM**

Temperature: **18–20 °C**

Food pairing: **GAMES, COW, HARD AND AGED BLUE CHEESE**

Description: **Deep, dark colour. Medium intensity on the nose, but complex, full of black berry, blueberry, bitter chocolate and bonbon filled with cognac infused sour cherry. On the palate firm, but still pleasant tannins, pepper and Christmas spices. The alcohol is high, but the structure is still balanced, the wine is matured, complex, characteristic with beautiful barrel notes. Good length with a wide range of aromas.**

Story: **This premium product of the winery is dedicated to a dayman of the owner's grandfather. 'Tivald', the dayman was rather shabby in his look, and therefore he was despised by the owner who was a child that time. János Eszterbauer, the owner of the winery was a naughty child who used to disturb this old man – of course now he regrets this naughtiness and therefore dedicates a premium wine to him as a kind of compensate for the hard work Tivald had done.**

Available quantity: **1.000 BOTTLES**

Ex-cellar price : **5.900 HUF / 18–20 EURO**

