



“TÜKE” SZEKSZÁRDI BIKAVÉR 2013

ESZTERBAUER BORÁSZAT, SZEKSZÁRD 

DESCRIPTION

Type of the wine: **RED**

Grape variety: **KÉKFRANKOS 50%, CABERNET SAUVIGNON 18%, CABERNET FRANC 17%, MERLOT 10%, KADARKA 5%**

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

Terroir, vineyard: **GÖRÖGSZÓ-DŰLŐ, TÓTH-VÖLGY, ALSÓNÁNA**

Training system: **GUYOT, MEDIUM HIGH CORDON**

Harvest: **HAND HARVEST**

Technology: **SPONTANEOUS FERMENTATION. KÉKFRANKOS AGED IN BIG BARREL, CABERNET AND MERLOT IN BARRIQUE (HUNGARIAN AND FRENCH FOR A MAXIMUM OF 1 YEAR) KADARKA IN STAINLESS STEEL**

Quality level: **PREMIUM**

Temperature: **18–20 °C**

Food pairing: **‘GOULASH SOUP’, STEWS, ROAST MEAT, GAMES**

Description: **On the nose it has a ‘cool’ character, but at the same time it has an attractive fruity-spicy note. Loads of sour cherries, a pleasure to take a sniff of them. On the palate soft, velvety tannins, moderate acidity. Energetic and serious, but also charming and easy to drink.**

Story: **The main character of the label is the owner’s great grandfather, who was a significant person in Szekszárd in those times. His father (the owner’s great-great grandfather) was the judge of the town of Szekszárd (1867). However, the great grandfather was also a member of the representatives of the town in the 1910’s, a hostage of the communist regime in 1919, one of the founders of the nationwide famous and successful Cellar Cooperative of Szekszárd (founded in 1929). And he was one of those grape-growers (‘tüke’) of whom we inherited ‘bikavér’.**

Available quantity: **14.000 BOTTLES**

Ex-cellar price : **3.200 HUF / 18–20 EURO**

