



## ELEGANCE CUVÉE 2012

CSÁNYI WINERY CO. LTD. 0,75l

### DESCRIPTION

Type of the wine: **RED, DRY**

Grape variety: **63% CABERNET FRANC, 23% CABERNET SAUVIGNON, 14% MERLOT**

Sugar / alcohol content: **2 g/l 14,2 %**

Terroir, vineyard: **HÁRSOS, ÖRDÖGÁROK VINEYARDS AND PLOTS NEAR SIKLÓS, YIELD: 55 Q/HA**

Training system: **CORDON**

Harvest: **MACHINE AND MANUAL HARVEST**

Technology: **Cabernet Franc was aged in 500 litre Hungarian oak for 1.5 years, while wines from the other two varieties were aged in 300 litre new Hungarian oak for 18 months. The wine was bottled in December, 2014.**

Quality level: **PREMIUM**

Temperature: **16–18 °C**

Food pairing: **RED MEAT DISHES, GAMES**

Description: **Deep dark colour of ruby and pomegranate. Its developed nose has intense forest fruits, oriental spices, and at the same time smoky, oaky, toasty notes coming from the high quality barrels used for ageing, making the wine really complex. On the palate it is also extremely complex, full bodied and intensively flavoured. A structured wine with long finish and very long potential. Overwhelming yet elegant.**

Available quantity: **8.000 BOTTLES**

Ex-cellar price : **5.500 HUF / 17–18 EUROS**

