



# HAJÓS-BAJAI CABERNET SAUVIGNON BARRIQUE 2012

KOCH WINERY 

## DESCRIPTION

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

Grape variety: **100% CABERNET SAUVIGNON**

Sugar / alcohol content: **N/A g/l 13,5 %**

Terroir, vineyard: **HAJÓS-BAJAI WINE REGION**

Training system: **'HAPPY GRAPE' (SEE AT KOCH WINERY)**

Harvest: **MANUAL HARVEST**

Technology: **Fermented in wooden vat and aged in barrique for 6 months.**

Quality level: **KOCH 'PRÉMIUM'**

Temperature: **16–18 °C**

Food pairing: **GAME DISHES**

Description: **Dark purple colour. First spices on the nose, after breathing more and more fruit is added with nuts, then some coffee and dark chocolate with the air of vanilla pampers us from the glass. On the palate we experience the richness of red berry fruits from raspberry to blueberry. Complex, yet rather fruity wine expressing the wish of the winemaker: let the fruity flavours of the grape rule, barrel ageing should only back the fruitiness of the wine. In its long finish we come across the spices and fire of that of Szekszárd wine region – embarrassing enough, because the wine is from Hajós-Baja.**

Available quantity: **7.270 BOTTLES**

Ex-cellar price: **1.600 HUF / 5-6 EUROS**

