



KÉKFRANKOS 2015

ETYEKI KÚRIA WINERY 0,75 l

DESCRIPTION

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

Grape variety: **100% KÉKFRANKOS**

Sugar / alcohol content: **0,8 g/l 13,5 %**

Terroir, vineyard: **SOPRON-BALF BLOCK 4 (TRANSDANUBIA)**

Training system: **GUYOT, LOW CORDON**

Harvest: **HAND HARVEST**

Technology: **Hand harvest, gentle destemming. Fermentation with skin contact for 21 days, manual maceration, then spontaneous malolactic fermentation. 50% is matured in second or third use, and 50% is matured in new Hungarian oak of 300 litres for about a year.**

Quality level: **PREMIUM LABEL, SOPRON BRAND**

Temperature: **15–18 °C**

Food pairing: **GAME, ROAST BEEF, SEMI-HARD CHEESES**

Description: **Intense sour cherry, blackberry and plum on the nose, while the palate is characterized by juicy fruitiness and firm acidity. Medium body and great length.**

Available quantity: **2.500 BOTTLES**

Ex-cellar price: **3.000 HUF / 9-10 EUROS**

Story: **We place more and more emphasis on our vineyards in Sopron wine region, therefore we have launched our Sopron brand with single varietal wines.**

