



MERLOT 2015

ETYEKI KÚRIA WINERY 

DESCRIPTION

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

Grape variety: **100% MERLOT**

Sugar / alcohol content: **0,9 g/l 13 %**

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

Training system: **GUYOT**

Harvest: **HAND HARVEST**

Technology: **Hand harvest, gentle destemming. Fermentation with skin contact for 21 days, manual maceration, then spontaneous malolactic fermentation. 70% is matured in second or third use, and 30% is matured in new Hungarian oak of 300 litres for 14 months.**

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

Temperature: **15–18 °C**

Food pairing: **GRILLED AND ROASTED MEAT, VEAL LIVER, BLUE AND SEMI-HARD CHEESES, DESSERTS WITH FOREST FRUITS**

Description: **Intense sour cherry, blackberry and plum on the nose with some spicy notes and barrel spices. 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.**

