



ZWEIGELT 2015

ETYEKI KÚRIA WINERY 

DESCRIPTION

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

Grape variety: **100% ZWEIGELT**

Sugar / alcohol content: **0,9 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 18 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 a year.**

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

Temperature: **15–18 °C**

Food pairing: **GRILLED FISH, VEAL DISHES, SPICY DISHES, ASIAN CUISINE**

Description: **Shiny, deep colour with purple shade. Fresh, ripe black fruits and fine barrel spices on the nose. The palate is characterized by subtle tannin structure with spices dominating the flavours, but at the same time it is full of fruit.**

Available quantity: **2.500 BOTTLES**

Ex-cellar price: **2.600 HUF / 8-9 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.**

