



# EGRI BIKAVÉR SUPERIOR 2013

EGRI BORVÁR – TÓTH FERENC WINERY 0,75l

## DESCRIPTION

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

Grape variety: **KÉKFRANKOS , MERLOT, CABERNET FRANC,  
CABERNET SAUVIGNON, PINOT NOIR , KADARKA**

Sugar / alcohol content: **1,5 g/l 13,97 %**

Terroir, vineyard: **SÍKHEGY CRU, ALMAGYAR CRU, TIHAMÉR CRU**

Training system: **MIDDLE – HIGH CORDON, UMBRELLA**

Harvest: **Harvest by hand**

Technology: **Aging base wines partly in 225 - 500 litres second filled oak barrels for 25 months. After we blended the most beautiful base wines and left the blend further 2 months for aging. After bottling, further 6 months aging in bottle.**

**SUPERIOR**

Quality level: **16–18 C°**

Temperature: **Deer “Great hunter” style – deer ragout with goose liver, smoked ox-tongue and forest mushroom in gravy, spiced with red wine served with ribbon dumplings**

Description: **A Superior Bikavér, a blend of the selection of the best base wines of the winery. Kékfrankos base, the three Bordeaux variety, pinot noir and kadarka got the place in this blend. Velvety tannins, intense violet and plum fragrances combined with spicy sour and sweet cherry notes. Unusually rich bikavér style with serious structure and long finish.**

Available quantity: **5.000 BOTTLES**

Ex-cellar price : **5000-5300 HUF / 16–17 EUROS**

Awards: **Mundus Vini 2016 – gold, Finger Lakes 2016 –silver,  
12th Bayer Wine Competition 2016 – gold,  
Top 100 Best Hungarian Wines in 2016 – 28th place**

