



EGRI BIKAVÉR SZARKÁS 2015

GRÓF BUTTLER WINERY, EGER

0,75l

DESCRIPTION

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

Grape variety: **KÉKFRANKOS: 35% MERLOT: 12% CABERNET SAUVIGNON 18% CABERNET FRANC 4% PINOT NOIR 16% PORTUGUISER: 15%**

Sugar / alcohol content: **N/A 12,5 %**

Terroir, vineyard: **SZARKÁS, volcanic riolit tufa, clay**

Training system: **Low and mid-height cordon, density 0,8 m x 2,4 m**

Harvest: **SMALL-BOX MANUAL HARVEST**

Technology: **Gróf Buttlér wines are produced by traditional wine-making methods, preserving the values and the exceptional quality of the grapes. Particular attention is paid to the integrity of the grapes during harvest and this approach is upheld throughout the entire winemaking process. After the small-box manual harvest, skipping the pressing and filtering stages, we de-stem the blue grapes, gently crush and ferment them in vast with manual punching down. After the maceration, we draw off the free-run juice and mellow it in excellent quality oak barrels. Apart from minimal amount of sulphur, no other chemicals are added to the wine, even the fermentation process takes place spontaneously, utilizing natural yeast.**

Quality level: **PREMIUM**

Temperature: **16–17 °C**

Description: **Deep ruby colour. Gorgeous aromas of intense red and black berries, elegant minerality and lots of spices that make this wine enjoyable! The palate is complex, concentrated with breezy acids and ripe tannins. Long, mineral, fruity finish. Growing wine with great aging potential!**

Available quantity: **2.000 BOTTLES**

Ex-cellar price : **3750 HUF / 13–14 EUROS**



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