



NAGY-EGED KADARKA SUPERIOR 2014

GRÓF BUTTLER WINERY, EGER

0,75l

DESCRIPTION

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

Grape variety: **KADARKA 100%**

Sugar / alcohol content: **N/A 13%**

Terroir, vineyard: **NAGY-EGED, rendzina soil, Triassic limestone, Triassic-Eocene, clay**

Training system: **Lowhead training system with short spurs vines with stakes, low and mid-height cordon**

Harvest: **SMALL-BOX MANUAL HARVEST**

Technology: **Gróf Buttler 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 the natural yeast.**

Fermentation: spontaneous fermentation in stainless steel tanks

Maturation: small portion in used big barrels (1000 l – Hungarian oak)

Quality level: **PREMIUM**

Temperature: **16–17 °C**

Description: **Extremely intense and rich on the nose, in which we meet the character of botrytis (as Tokaji Aszú or Szamorodni). Rich in sweet spices, sweet, fully ripe red and forest fruits. Concentrated, deep, complex, full bodied wine, where the crisp acids give liveliness. Has a long ageing potential.**

Available quantity: **2.000 BOTTLES**

Ex-cellar price : **5500 HUF / 17–18 EUROS**



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