



SYRAH GRAND SELECTION 2013

GRÓF BUTTLER WINERY, EGER

0,75l

DESCRIPTION

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

Grape variety: **SYRAH 100%**

Sugar / alcohol content: **N/A 14,5 %**

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

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

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 the harvest as well, and this approach is upheld throughout the entire process. After the small-box manual harvest, skipping the pressing and filtering processes, we de-stem the blue grapes, gently crush and ferment them in vats with manual punching down. After the maceration, we draw off the free run juice and mellow it in excellent quality oak barrels. Throughout the wine-making process, apart from minimal amounts of sulphur, no other chemicals are added to the wine, even the fermentation process takes place spontaneously, utilizing the natural yeast.**

Quality level: **PREMIUM**

Temperature: **16–17 °C**

Description: **Very deep, almost black colour. This is a full bodied, elegant wine. Very concentrated, complex on the nose and on the palate: red and black berries (black current, black cherry, dried plum) with the barrel aromas (mediterranean herbs, chocolate, cocoa bean, vanilla, nuts) and moderate minerality. Nice acids, ripe tannins, long aftertaste. Still very young, with long aging potential.**

Available quantity: **2.000 BOTTLES**

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

