



KÚRIA RED 2016

ETYEKI KÚRIA WINERY  0,75 l

DESCRIPTION

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

Grape variety: **45% KÉKFRANKOS, 40% MERLOT, 10% ZWEIGELT, 5% PINOT NOIR**

Sugar / alcohol content: **N/A g/l 13,5 %**

Terroir, vineyard: **TRANSDANUBIA (SOPRON WINE REGION)**

Training system: **GUYOT TRAINING SYSTEM**

Harvest: **MANUAL HARVEST**

Technology: **Gentle destemming, fermentation on the skin for 14 days in vats, with manual maceration. Spontaneous malolactic fermentation is followed by 8 months maturation in 3-4 year old 300 L Hungarian oak barrels.**

Quality level: **'KLASSZIK' LABEL (CLASSIC)**

Temperature: **15-18 °C**

Food pairing: **STUFFED POULTRY, RAGOUS, SPICY ITALIAN DISHES, BARBECUE, CHOCOLATE DESSERTS**

Description: **Intense fruitiness on the nose with attractive plum, spiciness and fine vanilla aromas. On the palate it is rich in fruits, round in character, firm acidity. Easy drinking wine for friendly talk.**

Available quantity: **20.000 BOTTLES**

Ex-cellar price: **2.000 HUF / 6-7 EUROS**

