



PINOT NOIR 2016

ETYEKI KÚRIA WINERY  0,75 l

DESCRIPTION

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

Grape variety: **100% PINOT NOIR**

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

Terroir, vineyard: **ETYEK-BUDA**

Training system: **GUYOT TRAINING SYSTEM / LOW CORDON**

Harvest: **MANUAL HARVEST WITH SELECTION**

Technology: **It was kept on the skin for 14 days with manual maceration. Aged in 300 litre Hungarian oak and 228 litre French oak for 10 months.**

Quality level: **'PREMIUM' LABEL**

Temperature: **14-16 °C**

Food pairing: **DUCK WITH FRUITS, GOOSE DISHES, LAMB, LIGHT GAMES, MATURED CHEESE**

Description: **Intense sour cherry and blackcurrant notes, slight spiciness and a touch on chocolate on the nose. On the palate juicy, luscious fruits, pleasant acidity, velvety texture. Elegant, Burgundy style Pinot Noir.**

Available quantity: **8.500 BOTTLES**

Ex-cellar price: **4.650 HUF / 15 EUROS**

Story: **Pinot Noir is the flagship red wine of Etyeki Kúria. It was Etyeki Kúria winery, who planted the variety in the wine region for the first time. Pinot Noir of Etyek has proved its reason for being in Etyek in the past one and a half decades.**

