



## SOPRONI KÉKFRANKOS CLASSIC 2016

TASCHNER WINERY AND SPARKLING WINE CELLAR **0,75 l**

### DESCRIPTION

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

Grape variety: **KÉKFRANKOS**

Sugar / alcohol content: **0,8 g/l 12,5 %**

Terroir, vineyard: **SOPRON WINE REGION**

Training system: **GUYOT**

Harvest: **MACHINE HARVEST**

Technology: **FERMENTATION IN TRADITIONAL 1000 L VATS WITH MACERATION, PRESSED AFTER FERMENTATION, AGEING IN BIG BARREL FOR 1 YEAR**

Quality level: **CLASSIC**

Temperature: **17 °C**

Food pairing: **ROAST PORK AND BEEF, DESSERTS MADE WITH BLACK CHOCOLATE**

Description: **Fresh and lively wine, which represents the colour blue on the nose as well ('Kék' in Kékfrankos means blue): plum, blueberry and blue flowers with charming, playful spicy notes. Spices dominate the zesty palate supplemented by ripened fruits like cherry and plum.**

Available quantity: **8.000 BOTTLES**

Ex-cellar price: **1590 HUF / 5-6 EUROS**

Story: **The legend of Kékfrankos: "When on 10 April 1809 a civil war broke out again between Napoleon's French empire and Habsburg Empire, citizens of Sopron had not imagined that the French troops would soon occupy the town. Invasion was a burden of course, but at the same time Sopron can be grateful to the French troops for giving a name to their most excellent wine. When the soldiers went to buy wine, they paid with their currency called franc. Sopron winemakers soon realized that the 'blue franc' is more valuable, so they kept asking for 'kékfrankos' ('blue franc banknote) in return for their wine. The grape has been called Kékfrankos since then. (Story by András Krisch)**

