



SIGNUM CUVÉE 2013

LAJVÉR BORHÁZ, SZEKSZÁRD 0,75l

DESCRIPTION

Type of the wine: **RED**

Grape variety: **60% CABERNET FRANC, 20% MERLOT, 20% KÉKFRANKOS**

Sugar / alcohol content: **Dry 14%**

Terroir, vineyard: **N/A**

Training system: **N/A**

Harvest time: **MID- AND END OF OCTOBER**

Technology: **First hand-picked bunches, then berries. Each variety fermented reductively in separate stainless steel vats, then following fermentation blended to discover the optimal harmony of bouquet and flavour. Barrelled by variety. Bottled in November 2015 and matured for 12 months in bottles.**

Quality level: **STANDARD**

Temperature: **N/A**

Description: **Your nose first detects freshly-made espresso coffee and grated dark chocolate. Fruitiness is further provided by blackcurrants, blackberries and an abundance of raspberries. The barrel manifests itself in the flavour, with sweet spices, signs of toasting, and a sense of muscular tannin makes it truly robust. It's a tough southern red, it has power, tautness, alcohol and tannin, fruit and spice, and, of course, lasting taste. A well-built wine, as yet with no Zen harmony to it, though the opportunity, the potential is definitely there. For now it's for drinking with heavier meals and enjoying at those year-after-year cellar re-tasting sessions.**

Available quantity: **N/A**

Retail price : **1905 HUF / 6 EUROS**

