



LAJVÉR SZEKSZÁRDI BIKAVÉR 2015

LAJVÉR BORHÁZ, SZEKSZÁRD

0,75l

DESCRIPTION

Type of the wine: **RED**

Grape variety: **20% KADARKA, 60% KÉKFRANKOS, 5% CABERNET SAUVIGNON, 15% CABERNET FRANC**

Sugar / alcohol content: **Dry 13%**

Terroir, vineyard: **SZEKSZÁRD, ALMÁS-DŰLŐ**

Training system: **ROYAT CORDON**

Harvest time: **END OF SEPTEMBER, BEGINNING OF OCTOBER.**

Technology: **First hand-picked bunches, then berries. Each variety fermented reductively in separate stainless steel vats and then matured for 12 months in oak barrels. Blended following separate maturation to discover the optimal harmony of aroma and flavour. Bottled in January 2017.**

Quality level: **STANDARD**

Temperature: **N/A**

Description: **Ripe scents, not over-intensive but multi-faceted. Starting out with dried cranberries we arrive via blackberry pie and tanned leather to cherry liqueur, summoning forth many scents and familiar flavours. In its taste it can be felt that age has brought a few wrinkles to its face, but its full-bodiedness keeps it alive. And the right acids, of course. Leather and mushrooms are at least as strongly present as are fruits, the latter of which register rather in the form of jams, preserves and dried fruits. The structure is still stable, and ageing has enhanced its character.**

Available quantity: **17.000**

Retail price : **1524 HUF / 5 EUROS**

