



LAJVÉR SZEKSZÁRDI KÉKFRANKOS 2014

LAJVÉR BORHÁZ, SZEKSZÁRD  0,75l

DESCRIPTION

Type of the wine: **RED**

Grape variety: **100% KÉKFRANKOS**

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

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

Training system: **ROYAT CORDON**

Harvest time: **MID-LATE SEPTEMBER**

Technology: **Hand-picked bunches. Alcoholic, reductive fermentation in stainless steel vats. Matured for 8 months in oak barrels. Bottled in August 2015.**

Quality level: **SELECTION**

Temperature: **16°–18°**

Food pairing: **N/A**

Description: **We only have to look at it to know that here we have a full-bodied kékfrankos in our glass: by its aroma we are butterfly convinced by its fusion of spiciness and ripe Morello cherries. While tasting it, the effect of the barrel increases; the wood provides extra spices, cloves and vanilla, while at the end coconut emerges in the wine. The structure is pretty good, the acids liven up the flavour made somewhat lazy by the barrel, while ripe fruits enhance the spiciness. Towards the end the taste recedes, your mouth is filled with it, you feel the alcohol but it fits in here; it has content, not only form.**

Available quantity: **13.000**

Retail price : **1302 HUF / 4 EUROS**

