



BIO DOBOSI CUVÉE 2015-2016

DOBOSI WINERY AND GUESTHOUSE, BALATONFÜRED-CSOPAK 0,75l

DESCRIPTION

Type of the wine: **RED**

Grape variety: **50% CABERNET SAUVIGNON, 50% MERLOT**

Sugar / alcohol content: **0,9 g/l 12,9%**

Terroir, vineyard: **AGYAGLIK AND HARASZTALJA VINEYARDS**

Training system: **CURTAIN TRAINING SYSTEM**

Harvest: **HAND HARVEST**

Technology: **Elutriated and aged in barrel for two months**

Quality level: **ENTRY LEVEL LIGHT RED**

Temperature: **17-19 C°**

Food Pairing: **PAPRIKA-BASED DISHES
(HUNGARIAN FISH SOUP, 'VADAS' GAME DISH)**

Description: **Ligth, easy drinking red wine from Balaton Uplands with sour cherry and plum jam on the nose, blackcurrant and blackberry on the palate. (It has a distinct 'cigánymeggy' character, which is a Hungarian type of picante, savoury sour cherry.)**

Available quantity: **4000 BOTTLES**

Retail price : **1690 HUF / 5-6 EUROS**

