



EGRI BIKAVÉR SUPERIOR 2015

TÓTH FERENC WINERY

0,75l

DESCRIPTION

Type of the wine: **Red, Dry**

Grape variety: **Kékfrankos, Merlot, Kadarka, Pinot Noir, Cabernet Franc, Cabernet Sauvignon**

Sugar / alcohol content: **0,8 g/l 13,13%**

Terroir, vineyard: **Síkhegy, Almagyar and Tihamér Crues**

Training system: **Middle, High Cordon, Umbrella**

Harvest: **Harvest by hand**

Technology: **After light crush and destemming must was fermented in stainless steel tanks for 28-32 days. Maceration with pump over technology. After fermentation base wine got pressed and settled for 2 weeks. Wine has taken over gross lees then put in traditional barrels and bariques for 16 months. After blending base wines, we bottled in August 2017. 7200 bottles were produced.**

Quality level: **Superior**

Temperature: **16-18 °C**

Food pairing: **Deer "Great hunter" style – deer ragout with goose liver, smoked ox-tongue and forest mushroom in gravy, spiced with red wine served with ribbon dumplings**

Description: **A Superior category Bikavér, a blend of the selection of the best base wines of the winery. Kékfrankos base, the three Bordeaux variety, Pinot Noir and Kadarka got the place in this blend. Deep coloured extremely rich, multi layered Bikavér style. Nice, well riped fruit resulted intense violet and plum aromas on the nose combined with spicy sour and sweet cherry notes. Serious structured rounded wine with long finish and great potential.**

Available quantity: **4.000 Bottles**

Retail price : **5.000,- HUF / 15-16 EUROS**

