



KÉKFRANKOS 2016

TÓTH FERENC WINERY

0,75l

DESCRIPTION

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

Grape variety: **100 % kékfrankos**

Sugar / alcohol content: **1 g/l 13,6%**

Terroir, vineyard: **Sikhegy Cru**

Training system: **Middle, High Cordon**

Harvest: **Harvest by hand**

Technology: **After destemming and light crushing of ripe grapes, 30 days maceration than pressing. Wine was separated from rough lees after 2 weeks and put into oak and traditional barrels and aged for 15 months. We blended then bottled in April 2018 and further aged in bottle.**

Quality level: **CLASSIC**

Temperature: **16-18 °C**

Food pairing: **beef steak, dish of fish seasoned with paprika, carp fish dishes, young pig with caraway seed .**

Description: **Lilac colour with powerful sour cherry and raspberry nose. Substantial, medium bodied red wine with nice fruits. Good structure, relatively long aftertaste. Both in aroma and taste a harmonious and rounded wine.**

Available quantity: **2.500 Bottles**

Retail price : **1.800,- HUF / 5-6 EUROS**

