



# EGRI BIKAVÉR NAGY-EGED-HEGY 2012

GRÓF BUTTLER WINERY

0,75l

## DESCRIPTION

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

Grape variety: **Merlot 28%, Cabernet franc 24%, Kadarka 23 %, Pinot noir 11%, Syrah 8%, Cabernet sauvignon 6%**

Sugar / alcohol content: **NA g/l 15 %**

Terroir, vineyard: **Nagy-Eged**

Training system: **Low Cordon**

Harvest: **Small-box manual harvest**

Technology: **After the small-box manual harvest, skipping the pressing and filtering processes, we de-stem the blue grapes, gently crush and ferment them in vats with manual punching down. After the maceration, we draw off the free run juice and mellow it in excellent quality oak barrels. Throughout the wine-making process, apart from minimal amounts of sulphur, no other chemicals are added to the wine, even the fermentation process takes place spontaneously, utilizing the natural yeast. 2 years ageing in small barrels (Hungarian oak).**

Quality level: **Premium**

Temperature: **16-18 °C**

Food pairing:

Description: **Deep ruby colour. Gorgeous aromas of intense red and black berries, elegant minerality and lots of spices that make this wine enjoyable! The palate is complex, concentrated with breezy acids and ripe tannins. Long, mineral, fruity finish. Growing wine with great aging potential!**

Available quantity: **4.000 Bottles**

Retail price : **7000 HUF / 23-24 EUROS**

