



# MONOPOLE RHAPSODY BULL'S BLOOD 2015

KOVACS NIMROD WINERY 

## DESCRIPTION

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

Grape variety: **Kékfrankos 38% Pinot Noir 28,5% Syrah 26% Cabernet franc 4,5% Merlot 3%**

Sugar / alcohol content: **1,5 g/l 13%**

Terroir, vineyard: **Nagyfai and Nyilasmár**

Training system: **N/A**

Harvest: **2015. September 17- October 29**

Technology: **Aged in 225 liters casks for 20 months 30% of the barrels were new. We used 45% Hungarian, 40% French and 15% american barrels.**

Quality level: **Premium**

Temperature: **18 °C**

Food Pairing: **Hungarian foods**

Description: **“The vineyard Nyilasmár has thin, stony and tuff topsoil with strong south slope, these gives fiery, body and the vineyard Nagyfai has brown forest soil, which added rich and pure flavor to this wine. This highly concentrated wine is a blend of Kékfrankos, Pinot Noir, Syrah, Merlot and Cabernet Franc. Nice garnet red color, with aromas of cranberries, ripe cherries and spicy oak. Similar flavors follow on the palate with a medium body and a medium long finish and soft tannins.”**

Available quantity: **7.066 BOTTLES**

Retail price : **3.490 HUF / 11 EUROS** (<http://www.monarchiaborok.hu>)

Awards: **Denver International Wine Competition 2018, Gold Decanter, 90 pont**

