



EGRI CABERNET FRANC MERLOT 2015

THUMMERER WINERY 

DESCRIPTION

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

Grape variety: **50% Cabernet franc, 50% Merlot**

Sugar / alcohol content: **1,5 g/l 14 %**

Terroir, vineyard: **Novaj Juhszalagos vineyard, Szomolya Nagyölgy-top**

Training system: **Guyot, 240 x 100 cm distance between lines and wines**

Harvest: **Hand and machine harvest**

Technology: **2 months barrel aging in third-filled barrique barrels, full malolactic fermentation.**

Quality level: **Classic**

Temperature: **16-18 °C**

Food Pairing: **Grilled meat dishes, pheasant, duck, wild rabbit (Eg.: Wild rabbit casserole with vegetables)**

Description: **A matured, fully ripened wine with fine tannins and friendly character. Thanks to the two varieties spicy and fruity notes meet in the wine.**

Available quantity: **19.000 BOTTLES**

Retail price : **N/A HUF / N/A EUROS**

