



HAJÓS–BAJAI CABERNET FRANC 2017

KOCH WINERY

0,75l

DESCRIPTION

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

Grape variety: **100% Cabernet Franc**

Sugar / alcohol content: **N/A g/l 14%**

Terroir, vineyard: **Hajós–Bajai wine region**

Training system: **'Happy GRAPE' (SEE AT KOCH WINERY)**

Harvest: **Hand harvested**

Technology: **Fermented in wooden vat, aged in big barrel.**

Quality level: **KOCH 'Prémium'**

Temperature: **16–18 °C**

Food Pairing: **Beef and game, traditional hungarian stews**

Description:

After a hint of paprika and other spices, the intense sour cherry aroma is the first impression of the wine. Vivid, pleasant acidity, rounded, refined tannins, surprisingly soft texture – especially knowing the age of the wine. After the first sip it proves to be a well made, decent wine to drink. Medium body, a little masculine bitterness. Then, after another sip and breathing some walnut appears – thus we have to start tasting again... It is a nice, easy drinking wine indeed. An example where Kadarka shows its charming face.

Available quantity: **16.760 BOTTLES**

Ex cellar price : **1.000 HUF / 3-4 EUROS**

