



KÉKFRANKOS 2015

ETYEKI KÚRIA WINERY 

DESCRIPTION

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

Grape variety: **Kékfrankos 100%**

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

Terroir, vineyard: **BLOCK4**

Training system: **Guyot, low cordon**

Harvest: **Hand harvested**

Technology: **Fermented for 21 days on the skin; manual punching down; spontaneous malolactic fermentation. Matured for one year; 50% in 2-3 year-old, 50% in new Hungarian oak barrels (300 liters).**

Quality level: **Premium**

Temperature: **15-18 °C**

Food pairing: **Venison, wild game, roast beef, semi-hard cheeses.**

Description: **Blackcurrant scents with a fine pepper note and toasted fresh aromas. The round palate yields juicy flavours, light spiciness and fine acidity. A smooth and elegant wine - so easy to love.**

Available quantity: **1.000 BOTTLES**

Ex cellar price: **4650 HUF / 15 EUROS**

