



ZWEIGELT 2016

ETYEKI KÚRIA WINERY 

DESCRIPTION

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

Grape variety: **Zweigelt 100%**

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

Terroir, vineyard: **BLOCK2**

Training system: **Guyot, low cordon**

Harvest: **Hand harvested**

Technology: **Grapes harvested by hand and carefully destemmed. Fermented for 18 days on the skins; manual punching down; spontaneous malolactic fermentation. Matured for one year; 70% in 2-3 year-old, 30% in new Hungarian oak barrels (300 liters).**

Quality level: **Premium**

Temperature: **15–18 °C**

Food pairing: **Grilled fish, veal, Hungarian dishes prepared with paprika, spicy food**

Description: **On the nose intensively juicy, with notes of blackcurrant, blackberry and hints of clove. On the palate notes of blackcurrant juice, clove and licorice in the finish, the tannins are very vivid, playful spiciness.**

Available quantity: **1.800 BOTTLES**

Ex cellar price: **2750 HUF / 8 EUROS**

