



BIKAVÉR 2015

VESZTERGOMBI CELLAR  0,75l

DESCRIPTION

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

Grape variety: **Kékfrankos, Cabernet Sauvignon, Merlot, Kadarka**

Sugar / alcohol content: **0 g/l 12,5 %**

Terroir, vineyard: **Szekszárd wine region, Szarvas crest, Bodzás, Kerékhegy, Hidaspetre vineyards**

Training system: **Cordon**

Harvest: **Hand harvested**

Technology: **Controlled fermentation in stainless steel tank, oak maturation for 20–24 months in large oak (10–50hl).**

Quality level: **Classic label, medium level**

Temperature: **14–18 °C**

Food pairing: **Hungarian meals containing onion and paprika; rich roasts; cheese such as the Dutch Basiron, the Spanish Los Cameros, Port Salut and other semi-soft cheese.**

Description: **Kékfrankos gives the body and backbone of the wine, Cabernet Sauvignon adds spiciness and depth, Merlot is responsible for the soft and gentle character while Kadarka provides its soul.**

Available quantity: **10.000 BOTTLES**

Ex cellar price: **EX CELLAR PRICE UPON REQUEST, RETAIL PRICE 8 EUROS**

Story: **The winery has made Bikavér since 1991 with more or less the same proportion of the varieties. The first Bikavér was released in 1993, the year when Ferenc Vesztergombi was awarded the prestigious title “Winemaker of the Year”.**

