



CSABA 2016

VESZTERGOMBI CELLAR  0,75l

DESCRIPTION

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

Grape variety: **33% Cabernet Franc, 33% Merlot, 34% Cabernet Sauvignon**

Sugar / alcohol content: **0 g/l 13,5 %**

Terroir, vineyard: **Szekszárd wine region Kerékhegy, Bodzás and Görögszó vineyards**

Training system: **Cordon**

Harvest: **Hand harvested**

Technology: **Controlled fermentation in stainless steel tank, oak maturation for 22–24 months in barrique.**

Quality level: **Premium**

Temperature: **14–18 °C**

Food pairing: **Complex, elaborated dishes made of venison or beef.**

Description: **The flagship wine of our cellar, a typical Bordeaux blend with more or less equal proportion of Cabernet Sauvignon, Cabernet Franc, and Merlot. It is made only in exceptional vintages, and we insist on this principle of ours even if painfully long years pass without having the chance to create the wine. We are keen on constant high quality.**

Available quantity: **5.000 BOTTLES**

Ex cellar price: **EX CELLAR PRICE UPON REQUEST, RETAIL PRICE 22 EUROS**

