



KADARKA 2016

VESZTERGOMBI CELLAR 

DESCRIPTION

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

Grape variety: **100% Kadarka**

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

Terroir, vineyard: **Szekszárd wine region, Kerékhegy vineyard**

Training system: **Cordon, traditional**

Harvest: **Hand harvested**

Technology: **Reductive technology, controlled fermentation in stainless steel tank, maturation in large casks.**

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

Temperature: **14–18 °C**

Food pairing: **Great with camambert and brie cheese. The perfect match for fish soup from Baja or Szeged, pairs well with most of the traditional Hungarian dishes and it is also ideal with Italian kitchen.**

Description: **Kadarka has a characteristic, lighter colour and the palate also feels lighter than that of other red wines, but you must not be deluded. This variety has a serious structure, probably the most serious of Hungary's red varieties even though this feature is well hidden, however if you lay it down for years, you will discover the exceptional ageing potential of Kadarka. When we blend it with other varieties, we always keep the dominant characteristics of Kadarka in mind. We believe that good Kadarka wines need about 10% botrytised berries to achieve the unmistakable aromas of Szekszárd Kadarka.**

Available quantity: **10.000 BOTTLES**

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

Story: **Kadarka is the treasure of Szekszárd. We have been owning it for a long time and we love to think that our wine region gave proper home to the variety. We are lucky to have "a little piece of the Szekszárd of our grandfathers" – we have a nearly 100 year old Kadarka plantation.**



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