



SHIRAZ 2016

VESZTERGOMBI CELLAR 

DESCRIPTION

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

Grape variety: **100% Shiraz**

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

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

Training system: **Cordon, traditional**

Harvest: **Hand harvested**

Technology: **Controlled fermentation in stainless steel tank, oak maturation for 12 months in large oak.**

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

Temperature: **14–18 °C**

Food pairing: **Desserts made of chocolate, venison or beef with fruit sauce.**

Description: **It has distinct fragrance and flavour ranges that are almost unique among red wines. Tropical and citrus fruits – grapefruit, blood orange, mango, papaya – sprinkled with a hint of black pepper.**

Available quantity: **10.000 BOTTLES**

Ex cellar price: **EX CELLAR PRICE UPON REQUEST, RETAIL PRICE 9,7 EUROS**

Story: **Our relationship with Shiraz did not have a trouble-free start, yet it kept luring us until we finally gave in. The first three vintages were made of purchased grapes and we planted our own Shiraz grapevines based on the experience that we gathered during those years. Regarding the name we decided to remain at what we believe is the original. The wine got its name after the ancient, yet still existing Persian city, Shiraz. This is the reason why we use this name, even if we are aware that the name Syrah is more popular in Europe.**

