



## TURUL 2015

VESZTERGOMBI CELLAR 

### DESCRIPTION

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

Grape variety: **60% Cabernet Franc, 40% Merlot**

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

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

Training system: **Cordon**

Harvest: **Hand harvested**

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

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

Temperature: **14–18 °C**

Food pairing: **Complex, elaborated plates with root vegetables.**

Description: **This blend has been made of Cabernet Franc and Merlot since the first vintage, though at the beginning the proportion was inverse. We decided to change the ratio of the varieties in 1997, and it was the year when we named the blend Turul. The heavier, sometimes harsh style of Cabernet Franc is perfectly balanced by the softness and gentleness of Merlot.**

Available quantity: **10.000 BOTTLES**

Ex cellar price: **EX CELLAR PRICE UPON REQUEST, RETAIL PRICE 13 EUROS**

Story: **Turul is a mythological bird of prey, a symbol of Hungary. We were among the first in Szekszárd to use barrique for maturation. 1994 was the first vintage to be aged in small barrel. Our careful steps of getting to know the characteristics of barrique began with 3 barrels. Back in those days this style of vinification was rather unknown in the Hungarian wine trade. We believe that wines aged in barrique must never be dominated by notes of wood and toasting over the natural character of the wine. Turul 2015 won gold medal at Mundus Vini 2017.**

