



KADARKA 2017

TÓTH FERENC WINERY 

DESCRIPTION

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

Grape variety: **100 % Kadarka**

Sugar / alcohol content: **0,8 g/l 12,13%**

Terroir, vineyard: **Almagyar Cru**

Training system: **Middle, High Cordon**

Harvest: **Beginning of October**

Technology: **Grape was harvested at the beginning of October. Maceration had taken 14 days, than we pressed the mash. Wine was aged in 20 hl oak barrels for 11 months. Bottled in December 2018.**

Quality level: **CLASSIC**

Temperature: **12-14 °C**

Food pairing: **Light dishes with usage of paprika powder**

Description: **Medium intense ruby colour, sour cherry in the nose followed by the sweetish, cake aromas of barrel aging. Fruit syrup and jam taste on the palate. In the finish a bit of tartness complemented by sweet spices. Compared to previous Kadarka wines of the winery, this one is easier to understand however easy to fall in love with it. (CsokiLaBor)**

Available quantity: **2.500 Bottles**

Retail price : **2.500,- HUF / 7-8 EUROS**

