



# “TANYAMACSKA” SZEKSZÁRDI KÉKFRANKOS 2018

ESZTERBAUER WINERY **0,75l**

## DESCRIPTION

Type of the wine:	RED, DRY
Grape variety:	100% Kékfrankos
Sugar / alcohol content:	N/A g/l 12,5 %
Terroir, vineyard:	Bodzás, Porkoláb-völgy
Training System:	Guyot, Medium High Cordon
Harvest:	Hand harvest
Technology:	Spontaneous fermentation, Barrel aging (max. 1 year)
Quality level:	Standard
Temperature:	17 – 19°C
Food Pairing:	Oily fish, pates, roast duck, cheese (Feta, Goat cheese, Blue cheese)

Description: The Kékfrankos made in a typical Szekszárd style shows the excitement of the variety with the richness of fruits and acidity, but at the same time it reflects the mildness of the wine region. The wine has a long finish with a lot of fruit. The body is medium due to the vintage. Firm structure.

Story: ‘Tanyamacska’ is an old term for the guys who used to spend their time – even if they did not have to – in the winery. The main character in the photo (taken in the 1930-s) was mentioned in this name – and he happened to be the common great grandfather of the owner (János Eszterbauer) and the winemaker of Eszterbauer winery (László Pálinkás).

Ex-cellar price : 1850 HUF / 6 euros

Bottle produced: 13.000 Bottles



COPYRIGHT: HUNGARIANWINES.EU

