



MONOPOLE RHAPSODY BULL'S BLOOD 2017

KOVACS NIMROD WINERY 

DESCRIPTION

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

Grape variety: **Kékfrankos 42% Pinot Noir 20% Syrah 15% Cabernet franc 9% Merlot 13%**

Sugar / alcohol content: **6.4 g/l 13,43%**

Terroir, vineyard: **Nagyfai and Nyilasmár**

Training system: **N/A**

Harvest: **2017. September 18- October 14.**

Technology: **Aged in 225 liters casks for 20 months 21% of the barrels were new. We used 59% French, 31% Hungarian, and 11% american barrels.**

Quality level: **Premium**

Temperature: **18 °C**

Food Pairing: **Hungarian foods**

Description:

“The vineyard Nyilasmár has thin, stony and tuff topsoil with strong south slope, these gives fiery, body and the vineyard Nagyfai has brown forest soil, which added rich and pure flavor to this wine. This highly concentrated wine is a blend of Kékfrankos, Pinot Noir, Syrah, Merlot and Cabernet Franc. Nice garnet red color, with aromas of cranberries, ripe cherries and spicy oak. Similar flavors follow on the palate with a medium body and a medium long finish and soft tannins.”

Available quantity: **6.666 BOTTLES**

Retail price : **3.540 HUF / 12 EUROS** (<http://www.monarchiaborok.hu>)

Awards: **Denver International Wine Competition 2018, Gold Decanter, 90 pont**

