



LAJVER SZEKSZÁRDI MERLOT SELECTION 2015

LAJVER WINE ESTATE 

DESCRIPTION

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

Grape variety: **100% Merlot**

Acidity / alcohol content: **5,8 g/l 12,5%**

Terroir, vineyard: **Szekszárd wine region**

Training system: **N/A**

Harvest: **N/A**

Technology: **Manual bunch selection followed by berry selection. Fermented reductively in stainless steel and then matured for 12 months in oak barrels.**

Quality level: **Premium**

Temperature: **13–14 °C**

Description: **Even at first sight it seems to be a wine that one has to show respect to. It is robust, dark and rounded. A little bit rough on the outside, while the fragrance is slightly held back, but deep. A great wine. It shows in the sip why greatness is enjoyable – there are fruits in it, dried fruits, jam and fully riped blackberry, followed by plum, but one can also find a layer of chocolate, and honey tasting creaminess. It plays hard to get, the barrel still has a lot to offer – nevertheless it opens up nicely in the glass, and can still mature in the bottle for a long time. First a glass alongside your meal, then one or two after it – it is a whole evening experience.**

Available quantity: **N/A**

Retail price : **3200 HUF / 9 EUROS**

Awards: **Szekszárd Regional Wine Contest – gold medal, 2019**

