



LAJVER SZEKSZÁRDI SIGNUM CUVÉE SELECTION 2018

LAJVER WINE ESTATE

0,75l

DESCRIPTION

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

Grape variety: **49% Kékfrankos, 31% Merlot, 20% Cabernet Franc**

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. Each variety fermented reductively in separate stainless steel vats and then matured for 10–12 months in oak barrels. 12 months bottle ageing.**

Quality level: **Premium**

Temperature: **13–14 °C**

Description: **Your nose first detects freshly-made espresso coffee and grated dark chocolate. Fruitiness is further provided by blackcurrants, blackberries and an abundance of raspberries. The barrel manifests itself in the flavour, with sweet spices, signs of toasting, and a sense of muscular tannin makes it truly robust. It's a tough southern red, it has power, tautness, alcohol and tannin, fruit and spice, and, of course, lasting taste. A well-built wine, as yet with no Zen harmony to it, though the opportunity, the potential is definitely there. For now it's for drinking with heavier meals and enjoying at those year-after-year cellar re-tasting sessions.**

Available quantity: **N/A**

Retail price : **2000 HUF / 6 EUROS**

