



# JUHÁSZ CABERNET SAUVIGNON

## 2022

### Tasting notes:

Deep ruby wine made from outstanding quality late harvested grapes. Concentrated aromas and flavours of spice and black berries caressed by velvety tannins and a varietally characteristic finish. It shows the varietal characteristics typical to the Eger wine region. Boasting high alcohol, it also has great ageability. Recommended serving temperature 16-18°C. Best consumed within 6-8 years of bottling.

### Grape varieties:

Cabernet Sauvignon

### Vinification:

Mechanically harvested at full phenological ripeness, the clusters are destemmed and fermented on the skins with pumping over for 14 days at 24-26°C using cultured yeast. The wine is aged for 18 months in large oak barrels, during which time malolactic fermentation takes place. Finally, the wine is prepared for bottling.

### Analysis:

**Alcohol:** 12,5-13%

**pH:** 3,71

**Total acidity:** 5,4 g/l

**Residual sugar:** 1,5 g/l

**Extract:** 29,2 g/l

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