



JUHÁSZ

EGRI MERLOT

2021

Tasting notes:

Purple red in colour, with aromas of juicy raspberry and ripe plum, accompanied on the palate by ripe, velvety tannins, concentrated flavours and a long fruity finish. Worth tasting alongside hearty roast meat, game and hard cheeses. Recommended serving temperature 16-18°C. Best consumed within 5-6 years of bottling.

Grape varieties:

Merlot

Vinification:

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

Analysis:

Alcohol: 12,5-13%

pH: 3,66

Total acidity: 5,2 g/l

Residual sugar: 3,2 g/l

Extract: 29,1 g/l

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