



JUHÁSZ

EGRI BIKAVÉR

2022

Tasting note: The legendary wine of the historic Eger wine region. It is a blend of Kekfrankos, Merlot, Cabernet Sauvignon and Blauburger. Deep ruby in colour with a ripe, spicy nose, it's elegant on the palate with a long, juicy yet sophisticated finish. Recommended serving temperature 16-18°C. Best consumed within 5-6 years of bottling.

Grape varieties: Kékfrankos, Blauburger, Merlot, Cabernet Sauvignon

Vinification: Grapes are mechanically harvested at perfect ripeness, destemmed and then crushed. The varieties (Kekfrankos, Blauburger, Merlot, Cabernet Sauvignon) are fermented on the skins with pumping over in separate stainless steel tanks for 14 days at 24-26° using cultured yeast, during which time the malolactic fermentation takes place. Then the wines are aged for 12 months in large oak casks. Finally, the wines are blended, and the finished wine is prepared for bottling.

Analysis:

alcohol: 12,89%

ph: 3,53

total acidity: 4,7 g/l

residual sugar: 1,2 g/l

extract: 27,4 g/l