



## COURAGE 2021

**Merlot, Cabernet Franc, Petit Verdot, Csókaszőlő**

Grapes handpicked into 12 kg boxes at harvest, and carefully selected by hand both before and after destemming. Each grape variety was vinified separately.

Fermentation is spontaneous and carried out in open wooden fermenters. Each variety undergoes three weeks of skin maceration with manual punch-downs 3-4 times daily. Ageing takes place in 225-litre Hungarian oak barrels for 12 to 18 months depending on the variety. After the aging the master blend was made and assembled in a wooden tank for a few months. It is bottled without clarification or filtration.

Acidity: 5,9 PH: 3,48 Extract: 28,6 Alc.: 14% SO<sub>2</sub>: 8/44 QTY: 1.500