



K O R Ó Z S

E G E R



Egri Bikavér

2022

Style: Dry red wine

Description: The wines come from historical, cool climate region of Eger, it is a traditional Bikavér blend of local and international varieties, which represents the diversity of the region.

Ripeness: Ready to drink, with 5+ years ageing potential.

Average yield: 30 hl/ha

Variety: 50% Kékfrankos (Blaufrankisch), 30% Syrah, 15% Cabernet F., 5% Merlot

Place of Origin: Eger, Hungary

Vineyard: Blend of 55 % marine sedimentary calcareous, 45% volcanic vineyards.

Method of cultivation: Low cordon

Harvest time: October

Vinification: Hand-picked, healthy, perfectly ripe grapes fermented 18 days on skin in tanks, and aged 16 months in 20% new 80% old oak barrels.

Closing: Cork

Alcohol: 13,5% vol

Acidity: 5,8 g/l

Residual sugar: 1,5 g/l

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