



JUHÁSZ

EGRI BIKAVÉR

PREMIUM SELECTION

2023

Tasting notes:

The 2023 vintage is made exclusively from hand-harvested and carefully selected Carpathian Basin and international grape varieties, which come together in harmonious balance. The nose is rich and concentrated, led by sour cherry, dried plum, vanilla and sweet spices, complemented by subtly integrated tobacco and smoky notes, with hints of roasted coffee on the finish. The palate is layered, vibrant and well-balanced, with ripe tannins, firm yet well-integrated acidity and a long, persistent finish. Full-bodied yet elegant, this red wine offers a perfect harmony of fruit character, oak influence and ageing potential.

Grape Varieties:

Cabernet Franc, Cabernet sauvignon, Kékfrankos, Merlot, Syrah

Analysis:

Alcohol: 13,26 %

pH: 3,56

Total acidity: 5,6 g/l

Residual sugar: 0.9 g/l

Extract: 27.7 g/l

Juhászvin Kft.

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