



SEBESTYÉN  
PINCE

## Grádus cuvée

Szekszárd / 2015



### Vineyard

- Age of vines: 16-21 years
- Vineyard: Görögszó, Iván-valley, Szentgál, Alsónána
- Training system: cordon, guyot
- Grape variety: Merlot 65%, Cabernet Franc 30%, Sagrantino 3%, Kékfrankos 2%
- Soil: loess with red clay
- Yield: 1,5 kg
- Winemaker: Csaba Sebestyén

### Harvest

- Harvest: October 201

### Winemaking

- Hand picked grapes were selected
- Fermented in open tanks between 27-29 C, then macerated for 7 days,
- Aged for 22 months in new and used oak barrels
  
- Bottled: August 2017
- Number of bottles: 6000
- Residual sugar: 1,5 g/l
- Extract: 28,4 g/l
- Alcohol: 13,5 %
- Acidity: 5,8 g/l

Grádus (derived from the Latin word that means a step on a ladder or stairs) is our most premium wine. This blend of Merlot, Cabernet Franc, Sagrantino and Kékfrankos is made from the very best grapes of our most exclusive vineyards. It has a garnet colour and a complex nose of black cherry and violet. Full-bodied and rich on the palate with lovely raspberry, plum and spicy aromas, silky tannins and a very long finish. The wines were aged separately for 22 months in oak barrels and then blended.



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