



SEBESTYÉN  
PINCE

## Iván-valley Bikavér

Szekszárd / 2015



### Vineyard

- Age of vines: 5-70 years, old vine Kadarka
- Vineyard: Iván-valley
- Training system: bush, cordon, umbrella
- Grape variety: 45% Kékfrankos, 13% Kadarka, 30% Merlot, 12% Cabernet Franc
- Soil: loess with calcareous 'dolls'
- Yield: 1-1,5 kg/vine
- Winemaker: Csaba Sebestyén

### Harvest

- Harvest: September and October 2015

### Winemaking

- Hand picked grapes were selected
- Fermented between 28-30 °C for 8 days, then macerated between 2-7 days
- Aged separately for 15 months in 2-nd, 3-rd and 4-th used Hungarian, French and Austrian oak barrels
  
- Bottled: March 2017
- Number of bottles: 4400
- Residual sugar: 1,1 g/l
- Extract: 26,9 g/l
- Alcohol: 12,7 %
- Acidity: 5,2 g/l

Bikavér is a blend of Kékfrankos, Merlot, Kadarka and Cabernet Sauvignon. The grapes are from the very best parcels of Iván-valley located within Szekszárd region. Creating the perfect balance is always a challenge. Elegant, concentrated and balanced, aged 15 months in Hungarian oak barrels. It is a perfect example, which reflects the unique flavours of vineyards.



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