



SEBESTYÉN  
PINCE

## Bikavér

Szekszárd / 2015



### Vineyard

- Age of vines: 3-15 years
- Vineyard: Ivan-valley, Görögszó, Szentgál
- Training system: cordon, guyot
- Grape variety: Kékfrankos 47%, Merlot 27%, Kadarka 10% Cabernet Franc 8%, Cabernet Sauvignon 4%, Sagrantino 3%
- Soil: loess with calcareous 'dolls'
- Yield: 1,5-2 kg
- Winemaker: Csaba Sebestyén

### Harvest

- Harvest: October 2015

### Winemaking

- Hand picked grapes were selected
- Fermented in open tanks between 28-30 °C, then macerated for 7 days
- Aged for 20 months in 3-rd and 5-th used 5 hl oak barrels and 14 years old 600 l big oak cask
  
- Bottled: July 2017
- Number of bottles: 15 000
- Residual sugar: 1,2 g/l
- Extract: 25,4 g/l
- Alcohol: 12,5%
- Acidity: 4,8 g/l

is wine showcases its versatile grape varieties with a good concentration in the mid-palate. Playful but serious at the same time, with all the characteristics of Szekszard region's terroir. Modern expression of Bikaver!



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