



SEBESTYÉN
PINCE

Görögszói Bikavér

Szekszárd / 2017



Vineyard

- Age of vines: 15-30 years
- Vineyard: Görögszó
- Training system: cordon, guyot
- Grape variety: 50% Kékfrankos, 27% Merlot, 10% Kadarka, 8% Cabernet Sauvignon, 5% Cabernet Franc
- Soil: loess with calcareous 'dolls'
- Yield: 1-1,5 kg/vine
- Winemaker: Csaba Sebestyén

Harvest

- Harvest: September and October 2017

Winemaking

- Hand picked grapes were selected
- Fermented between 28-30 °C for 8 days, then macerated between 2-7 days
- Aged for 20 months in Hungarian and French oak barrels

- Bottled: June 2019
- Number of bottles: 740
- Residual sugar: 1,6 g/l
- Extract: 29 g/l
- Alcohol: 13,6 %
- Acidity: 5,2 g/l

Bikavér is a cuvee, based on local varieties: Kékfrankos and Kadarka, which are blended with Merlot and Cabernets. Grapes are growing on sunny eastern facing terraces on loess and water-retaining red clay soils providing wines with great structure and acidity. Görögszó gives us rich, concentrated wines with long ageing potential.



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