

Porkoláb Bikavér

Szekszárd / 2021



Vineyard

Age of vines:
Vineyard:
Training system:
5-9 years
Porkoláb
cordon, guyot

- Grape variety: 48% Kékfrankos, 22% Merlot, 10% Cabernet Franc,

10% Kadarka, 10% Cabernet Sauvignon

- Soil: loess with high content of lime and red clay

Yield: 1,5 kg/vineWinemaker: Csaba Sebestyén

Harvest

- Harvest: September and October 2021

Winemaking

- Hand picked grapes were selected
- Fermented between 27-29 °C for 8 days, then macerated between 2-7 days
- Aged for 21 months in 5hl Hungarian oak barrels

- Bottled: August 2021

Number of bottles: 3800
Residual sugar: 1,3 g/l
Extract: 27,8 g/l
Alcohol: 14 %
Acidity: 5,1 g/l

A juicy vineyard-selected bikaver with an abundance of raspberries, cherries and dried herb aromas. Its soft tannins, lively acidity and fine minerality are due to the higher lime content of the loess-red clay soil. Elegantly light yet tasteful with a vibrant finish.

