

## Porkoláb Bikavér

## Szekszárd / 2019



## Vineyard

Age of vines: 3-7 years
Vineyard: Porkoláb
Training system: cordon, guyot

- Grape variety: 51% Kékfrankos, 20% Merlot, 12% Cabernet Sauvignon,

9% Cabernet Franc, 8% Kadarka

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

Yield: 1,5 kg/vineWinemaker: Csaba Sebestyén

Harvest

- Harvest: September and October 2019

## Winemaking

- Hand picked grapes were selected

- Fermented between 27-29 °C for 8 days, then macerated between 2-7 days

- Aged for 22 months in 5hl Hungarian oak barrels

- Bottled: September 2021

Number of bottles: 3000
Residual sugar: 1,7 g/l
Extract: 29,6 g/l
Alcohol: 13,5 %
Acidity: 4,9 g/l

Totally distinctive wine. So fragrant that the concentration of red fruit character comes as a surprise, the gentle tannins building beautifully as it flows gracefully over the palate. Moderately rich, the lively acidity carrying this beautifully on the silky texture. Long finish with freshness.

