

# LEGEND



Vintage	2016
Variety	Cuvée, based on authentic varieties
Wine region	Eger
Vineyard	Estate
Soil type	Volcanic rhyolite tuff
Method of viticulture	Medium-high cordon
Harvest time:	September and October
Method of vinification	Fermentation in 55 hl wooden vats for 25 days, 12 months of barrel ageing
Method of ageing (barrel-type, time...)	500l barrel, 15% new, Hungarian oak
Classical/biodynamical/organic	Classical
Alcohol content	13,0 %
Acidity (in tartaric acid)	5,0 g/l
Residual sugar	0,0 g/l
Extract (sugar free)	26,0 g/l
Closure method	Diam cork
Our opinion (February of 2018)	Blood of a young bull: fruit driven, easy drinking wine. The tannins need time to be nice.

