



Sebestyén, Szekszárd

— 2015 Bikavér —



Bikavér | Szekszárd has long claimed to be the home of Bikavér (Bull's Blood), as has the northern Hungarian wine region of Eger. Bikavér is usually a Kékfrankos-led blend, which in Szekszárd usually contains Kadarka, a hard to grow variety that fell out of favor during communism, but is quickly on the rise.

Grape Varieties | 47% Kékfrankos, 27% Merlot, 10% Kadarka, 8% Cabernet Franc, 4% Cabernet Sauvignon, & 3% Sagrantino

Average Age of Vines | 3-15 Years

Vineyards | Ivan-valley, Görögszó, Szentgá

Soil | loess with calcareous 'dolls'

Vinification | Grapes were handpicked and fermented in open top fermenters and allowed to macerate for 7 days. The wine was then aged for 20 months in 3rd and 5th used 5hl Hungarian oak barrels, along with a portion aging in 14 year old 600L casks.

Tasting Notes | It's a spicy, full, layered wine with great drinkability. This is exactly how we like Bikavér in Szekszárd. This 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 the Szekszard region's terroir. Modern expression of Bikaver!



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