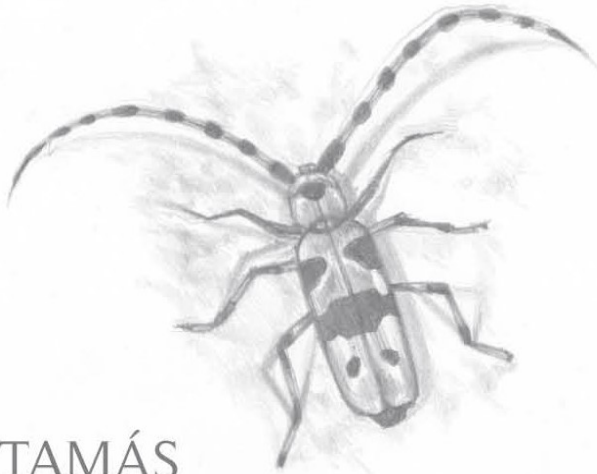


# 2012 TAMÁS PÓK KÉKFRANKOS

Sour cherry, red berries, blackberry, smoke, minerality, sweet wooden spices and hint of wet earth in the nose, medium body, medium plus acid, soft medium tannin, red berries, sour cherry, wooden aromas and a very little sweetness on the palate, long finish.



PÓK TAMÁS  
NAGY-EGED  
KÉKFRANKOS

**Vintage:** 2012

**Country:** Hungary

**Region:** Eger

**Vineyard:** Nagy-Eged

**Grape Varieties:** Kékfrankos

**Alcohol Content:** 13.5%

**Soil:** Bedrock of volcanic rhyolite tuff covered by black nyirok and brown forest soils.

**Vinification:** The wine was fermented with native yeast in large open top fermenters. It was aged in neutral Hungarian oak barrels for 36 months.

**Cases Produced:** 92

## PÓK TAMÁS

When first meeting the soft spoken and thoughtful Tamás Pók it would be easy to mistake him for a cautious winemaker, but underneath his modest exterior lies one of Hungary's most experienced and innovative wine talents. Beginning his career at the then state run Egervin, and later honing his craft in California, along with a six year stint at the Kecskemét Research Institute before heading up the Antinori funded Hungarian project Eurobor, Pók has always been at the forefront of the Hungarian wine revival. A true genius with grapes, which should come as no surprise considering he began his career as an ampelographer, Pók is a firm believer in the classic blended wine of Eger Bikavér along with the resurrection of the native varieties of Leányka and Zengő.

