

2020 SEBESTYÉN MOZAIK BIKAVÉR

Bikaver is a traditional wine which blends international and local grape varieties. Grapes are selected with special care from the valleys of Szekszard. This tasty wine has vivid fruity flavors and silky texture



Vintage: 2020

Country: Hungary

Region: Szekszárd

Vineyard: Iván-valley, Porkoláb-valley, Görögszó, Szentgál, Baranya-valley

Soil: loess with calcareous 'dolls'

Grape Varieties: Kékfrankos 52%, Cabernet Franc 18%, Merlot 17%, Cabernet Sauvignon 8%, Kadarka 5%

Alcohol Content: 13.5%

Vinification: Grapes were handpicked and fermented in open top fermenters and allowed to macerate for 7 days. The wine was then aged for 24 months in new and used 5hl Hungarian oak.



SEBESTYÉN

Csaba Sebestyén does not come from a winemaking family, he never went to school for it, never even really thought about it as a career, in fact he was a mechanic in his previous profession. That all changed on a day in 1998 when Csaba, an avid fisherman, was drinking his father's homemade wine while waiting for a fish to bite. By chance a French Sommelier, and part time winemaker himself, noticed Csaba and asked if he could try the wine. Csaba was curious to know why the Frenchman took so much time to smell and savor the wine, to him it was something to drink while he passed the time fishing. The Sommelier explained the interplay between smells, flavors, and tannins and how they can all help to enhance the experience. Csaba was hooked, deciding then and there that he would begin making his own wine that Autumn.

Flash forward almost Twenty years and now Csaba's wines are considered some of the best in not just the Szekszárd region, but in all of Hungary. Now joined by his sister Csilla, who caught the wine bug in her own right and worked as sommelier at the two-Michelin-star Andrew Fairlie in Scotland, the two are shaping Sebestyén into a winery that showcases the amazing potential of the Szekszárd wine region, along with it's holy trinity of Kadarka, Bikavér and Kékfrankos.

