Schieber Pincészet Trilógia Kadarka, Szekszárdi Borvidék 2022

HSP0012022

Schieber Pincészet

— Szekszárd, Hungary

Kadarka is a very interesting grape. Most often used in Bikaver (Bulls Blood) blends, it can also produce distinctively vibrant, pale and juicy - even chillable - red wines such as this.

Production

Fermentation is in stainless steel tanks , using selected(cultured) yeast. The yeast used is a Terroir selected BIO yeast, which helps to elevate the characteristics of the terroir. Fermentation is controlled and takes about 2 weeks. With these varieties we have alcoholic and malolactic fermentations together, and this is what creates the super fruity and juicy notes in these wines! Around 10% goes to barrels so as not to overpower the varietal characteristics, but to add a bit of depth and complexity. The wine is filtered, while clarification is only done when it is necessary.

Tasting note

With a beautiful vibrant colour this wine has characteristic spicy notes on the nose along with crushed red berry fruit. Gentle handling of this dark skinned grape has resulted in a crisp and juicy pale red that is very quaffable .

Food Match

Pairs well with roast duck, and game dishes or, stuffed mushrooms.

ABV:
12.50%

Case/Bottle Size:
6x 75cl

Closure:
Please Select

Appellation:
Szekszárdi Borvidék

Winemaker:
József Rappay

Grape Varieties:
Kadarka 100%

Suitable for:
Vegan

Bottle Barcode:
5997630700095