Schieber Pincészet Trilógia Kékfrankos, Szekszárdi Borvidék 2022

2022 Vintage

HSP0022022

Schieber Pincészet

— Szekszárd, Hungary

Decanter External 2025

Pleasantly juicy and light Kékfrankos from Szekszárd, a small city in southern Hungary where viticulture in the region goes back to Roman times.

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 deep ruby red colour good structure and and medium body, this elegant wine has notes of cherries and spice, black pepper, with some oak notes in the background. The generous round tannins and ripe juicy fruit in this wine do more than enough to hold interest and would suit those who like drinking oaked Rioja styles and Argentine Malbecs.

Food Match

Really versatile, try with paprika based Hungarian dishes, pork belly, sausage casserole or Spätzle dishes.

ABV:
13.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
Szekszárdi Borvidék

Winemaker:
József Rappay

Grape Varieties:
Kékfrankos 100%

Suitable for:
Vegan

Allergen Info:
Contains Sulphites and No Other Allergens

Bottle Barcode:
5997630700392