

GÁL TIBOR EGRI BIKAVÉR 2016

Tasting Notes and Technical Information

The Egri Bikavér (Bull's Blood) is a red blend from Gál Tibor's family estate in Eger, Hungary. Gál Tibor Junior (Titi) aims to express the cool climate and characteristically volcanic soils of Eger through authentic wines.

Bikavér (Bull's blood) is a traditional red blend from Eger or Szekszárd, comprised of at least three grapes, the majority of which must be native to the region. Titi's Bikavér is vigorously spicy, with sour red cherries, cranberries and red currant flavors. Medium-bodied and dry.

Vintage: 2016 was an average vintage: the summer was warm and sunny, and it was rainy in the early autumn. The resulting wines are balanced and fresh.

Harvest: Harvest took place during September and October of 2016. The grapes were harvested by hand at their full ripeness and placed in plastic bins.

Varietals: Kékfrankos, Kadarka, Cabernet Franc, Cabernet Sauvignon, Pinot Noir, Syrah, Portugieser.

Soil and estate: The grapes were grown on the family estate in Eger. The soil is volcanic rhyolite tuff. The vineyards, Pajados, Síkhegy, and Tornynos, face the southeast at a slope incline of 10%.

Fermentation: Following harvesting, the grapes were lightly crushed with great care. There was 23 days of maceration in 550 L wooden vats, with pump-over twice a day. Fermentation was spontaneous with native yeasts in the open vats.

Aging: The wine was aged for 11 months in used 500 L and 220 L Hungarian oak barrels.

Other information: Unfined, and rough filtration only. Low sulfites added.

Technical data:

- a. Sulphur dioxide at bottling: 11/57 mg/L
- b. PH: N/A
- c. Acid (g/L): 5.8 g/L
- d. C6 sugars (g/L): 0.8 g/L
- e. Alcohol percentage: 13%

