

## BUKOLYI KADARKA 2013

### Tasting Notes and Technical Information

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*Kadarka is an indigenous grape that originated in the Balkans but has grown in Hungary for centuries. In the 18<sup>th</sup> and 19<sup>th</sup> centuries, most of Eger was planted with Kadarka; today the grape is rare, with few winemakers working with this valuable, ancient varietal. This rich Kadarka is made from perfectly ripe grapes. The wine is full-bodied with moderate tannins, red fruit and typical "Kadarka-spice" notes on the palate.*

**Vintage:** 2013 was a wonderful year with satisfactory amount of rainfall and sunshine in Eger. Marcell: "The wines of 2013 are by far the most balanced from the past ten years, being powerful and very elegant at the same time with smooth tannins, lively acidity and rich fruitiness."

**Harvest:** In 2013, the Kadarka was picked on 4<sup>th</sup> October. Grapes were picked by hand. Yields were about 1kg/vine.

**Varietals:** 100% Kadarka.

**Soil and estate:** The grapes hail from the Bajusz vineyard, which lies in the North-Eastern part of the Eger Wine Region. Vines are 12 years old. The estate is characterized by distinctive volcanic soils and limestone.

**Fermentation:** Natural fermentation methods, with native yeasts in 1,000 liter open vats and manual punch-down.

**Aging:** Aging in barrels made of Hungarian oak from the Zemplén hills. Aging is conducted in both new and old barrels.

**Other details:** Natural wine. Very low sulfites added. No fining or filtering.

**Awards etc:** Marcell Bukolyi won the Gál Tibor Memorial Prize for Hungarian Winemaker of the Year, 2014.

**Technical data:**

- a. Sulphur dioxide at bottling: 22mg/l
- b. PH: 3.54
- c. Acid (g/L): 5.2
- d. C6 sugars (g/L): 2.1 g/l
- e. Alcohol percentage: 14.5%

**Food pairing suggestions:** Medium rare steak, hard cheese.

