

GÁL TIBOR KÉKFRANKOS LIMITED EDITION 2018

Tasting Notes and Technical Information



Gál Tibor Winery was established in 1994 by Gál Tibor Sr., a world-renowned winemaker who made a name for himself at Ornellaia in Tuscany in the early 1990s. Gál Tibor Jr. took over the winemaking in 2010, and today he is a major player in developing the contemporary identity of the Eger region. They sustainably farm 40 hectares on the Nagy-Eged hill and its surroundings.

Kékfrankos is a native red variety from Hungary, and the most important variety in the region of Eger. This wine is beautifully concentrated and complex, with chewy boysenberry, sassafras, and black cherries on the nose, and sour cherries and rich cacao on the palate. Long volcanic finish.

Vintage: 2018 was a balanced vintage, warm but with adequate rainfall. The grapes were ripe and maintained a nice, long-lasting acidity.

Harvest: Harvest took place at the end of October. The grapes were harvested by hand at full ripeness.

Varietals: 100% Kékfrankos.

Soil and estate: The grapes were grown on the family estate in Eger. The soil is volcanic rhyolite tuff. The vineyards, Síkhegy, Tornynos and Pajados, face the southeast at a slope incline of 10%. The best Kékfrankos berries from all three vineyards went into this blend.

Fermentation: Following harvesting by hand, the grapes were lightly crushed. There was a 20 day maceration period in stainless steel tanks, with a pump-over twice a day. Fermentation occurred spontaneously with native yeasts.

Aging: The wine was aged for 12 months in new (15%) and used (85%) 500 L Hungarian oak barrels (3-year-old Trust barrels from Zemplén).

Other details: Sustainable farming. Unfiltered and unfinned, vegan.

Technical data:

- a. Sulphur dioxide at bottling (free/total, in mg/L): 9/143
- b. PH: 3.63
- c. Acid (g/L): 5.3
- d. C6 sugars (g/L): 1.3
- e. Alcohol percentage: 14.12%