

Szekszárd

BOTTLE

This can only be used for Kadarka, Kékfrankos and Bikavér.
A tasting committee decides beforehand which wines are entitled to use this bottle.



Kadarka

The variety began with its conquest of the Mediterranean coast and was mainly cultivated in the Balkans, after which Serbs fleeing from the Osman Turks brought it with them to Hungary. It is an extremely easy-to-grow late-ripening variety. The wine's structure principally resembles that of Pinot Noir, whereas its aroma and flavour are characterised by fruitiness together with a spicy note.

Bikavér

Perhaps Hungary's oldest brand of blend, which Szekszárd and Eger share, although the two regions have different regulations. Szekszárd has both basic and premium Bikavér. The former must be matured in barrel for at least one year and the blend must contain at least three grape varieties, the combined proportion of Kadarka and Kékfrankos must be at least 40%.

Premium Bikavér

After the barrel maturation, a further year of bottle ageing is required for Premium Bikavér; furthermore, there must be at least 35% Kékfrankos and 5% Kadarka. A maximum of 10% Syrah may be used. Cabernet Franc, Cabernet Sauvignon, Merlot and Pinot Noir are also permitted varieties.

Kékfrankos

A true Central European grape variety, which is not only successful in Hungary, but also in Austria, where it is known as Blaufränkisch. It's an adaptable grape, which is capable of providing anything to the consumer, from rosé and light red wine right through to red vineyard-selected wines with long maturation times. It matures early, so is an outstanding guarantee of a good harvest.



WHAT THE LABEL SAYS

Vineyard-selected wines are also produced in Szekszárd, although they are often not so easy to navigate. The most famous vineyards produce wines with a unique character, these include Görögszó, Bodzás, Gurovica, Hidaspetre, Iván-völgy, Faluhely and Leányvár.

