

BUKOLYI MARCELL KISFIAM 2020

Tasting Notes and Technical Information



After 10 years making wine for the family winery, Marcell Bukolyi struck out on his own and formed his own winery in 2016. The winery is 14 hectares, and it is the only fully certified organic winery in Eger.

The Kisfiam ("my boy") is the only certified organic Egri Bikavér. It is characteristic of the blend, with spicy forest fruits, vibrant acidity and medium tannins. Rich, structured and lively. Cherry cobbler, herbs and spices on the nose, with ripe red berries and zippy grapefruit on the palate and a long earthy finish. Kékfrankos, Syrah, Pinot Noir and Cabernet Franc.

Vintage: 2020 was a typical Egri vintage, according to Marcell. There was sufficient rainfall and sunshine, resulting in clean, fresh and balanced wines.

Harvest: The harvest took place in mid-October. Grapes were picked by hand.

Varietals: Kékfrankos (50%), Syrah (35%), Pinot Noir (10%), Cabernet Franc (5%).

Soil and estate: The grapes come from Marcell's vineyard on the Nagy-Eged dűlő, the most famous vineyard in Eger. It faces 100% south and has a rich limestone soil.

Fermentation: After destemming, fermentation was spontaneous with native yeasts. Fermentation was on the skins in open vats with manual punch-down. The skin contact lasted about 2-3 weeks. Malolactic fermentation took place spontaneously after fermentation. Sulphur added once after malolactic fermentation.

Aging: The wine was aged in three-year-old 500 L Hungarian oak barrels for 6 months.

Other details: No fining or filtering. Certified organic farming, no pesticides or herbicides, and no synthetic or GMO products are used on the estate.

Pairing suggestions: Hungarian pork stew with stuffed cabbage; steak tartare, parsnips, mushrooms.

Technical data:

- a. Sulphur dioxide at bottling (free/total in mg/L): 0/24
- b. PH: 3.42
- c. Acid (g/L): 5.7
- d. C6 sugars (g/L): 0.8
- e. Alcohol percentage: 12.52%