

## FILEP EGRI KÉKEFRANKOS 2022

### Tasting Notes and Technical Information

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*Father and son winemakers Miklós and Gergely Filep normally make exceptional dry wines on their tiny 2 hectare estate in Tokaj, but in 2022 Gergő decided to expand his winemaking to his second home of Eger in north Hungary. This single-vineyard Kékfrankos from 2022 is from the Nagy-Eged in Eger, the highest point of winemaking in Hungary and famous for his sunny exposure and rich ancient limestone soils.*

*This organic Kékfrankos is smoky, jammy and zippy, with intense flavors of muddled raspberry, blood orange, pomegranate and cloves. Unfiltered and unfined.*



**Vintage:** According to Gergő, 2022 was an extremely dry vintage, but luckily some rainfall before harvest resulted in fruit that was well-balanced.

**Harvest:** Grapes were harvested by hand on September 26.

**Varietals:** 100% Kékfrankos.

**Soil and estate:** The wine comes from the Nagy-Eged hill in Eger. The soil is limestone from the Triassic period. The vineyard faces south, and is planted with the Guyot method.

**Winemaking and Fermentation:** Whole bunches were pressed gently, and fermentation was spontaneous with native yeasts in open vats.

**Aging:** The wine was aged in microoxidative Speidel tanks on the lees for 10 months.

**Other details:** Organic farming. Unfiltered and unfined, vegan.

#### Technical data:

- a. Sulphur dioxide at bottling (free/total in mg/L): 24/53
- b. PH: 3.35
- c. Acid (g/L): 5.6
- d. C6 sugars (g/L): 1.3
- e. Alcohol percentage: 12.26%