

## GÁL TIBOR EGRI BIKAVÉR 2019

### Tasting Notes and Technical Information

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*The Egri Bikavér (Bull's Blood) is a red blend from Gál Tibor's family estate in Eger, Hungary. Gál Tibor Junior (Titi) aims to express the sunny, cool climate and characteristically volcanic soils of Eger through his authentic wines.*

*Bikavér (Bull's blood) is a traditional red blend from Eger or Szekszárd, comprised of at least three grapes, the majority of which must be native to the region. Titi's modern Bikavér is crisp, spicy, and vibrant, with sour red cherries, cranberries and red currant flavors. Medium-bodied and dry.*



**Vintage:** 2019 was extremely warm. The grapes were ripe but not too concentrated, and they maintained a nice acidity for drinkable wines.

**Harvest:** Harvest took place during September 2019. The grapes were harvested by hand at their full ripeness and placed in plastic bins.

**Varieties:** 40% Kékfrankos, 10% Kadarka, 15% Cabernet Franc, 10% Cabernet Sauvignon, 20% Syrah, 5% Pinot Noir.

**Soil and estate:** The grapes were grown on the family estate in Eger. The soil is volcanic rhyolite tuff. The vineyards, Pajados, Síkhegy, and Tornynos, face the southeast at a slope incline of 10%.

**Fermentation:** Following harvesting, the grapes were lightly crushed with great care. There was 25 days of maceration in 550 L wooden vats, with pump-over twice a day. Fermentation was spontaneous with native yeasts in the open vats.

**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 information:** Unfined and unfiltered. Low sulfites added.

#### Technical data:

- a. Sulphur dioxide at bottling: 16/72 mg/L
- b. PH: 3.6
- c. Acid (g/L): 5.1 g/L
- d. C6 sugars (g/L): 1.4 g/L
- e. Alcohol percentage: 13%