

BUKOLYI MARCELL KÉKFRANKOS NAGY-EGED GRAND SUPERIOR 2021

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.

This is a single-vineyard Kékfrankos from the Nagy-Eged hill in Eger. Fragrant and complex, with wild raspberries, clove, ginger and forest fruit compote. Unfined and unfiltered, certified organic.

Vintage: Moderate temperatures and a low amount of rainfall characterized the 2021 vintage. Autumn was very dry, unusually hot and sunny. These conditions resulted in grapes with high sugar content and lively acidity.

Harvest: The harvest took place in mid-October 2021. Grapes were picked by hand.

Varietals: Kékfrankos (100%).

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

Fermentation: After destemming, fermentation was spontaneous with native yeasts without temperature control. Fermentation was on the skins in tank and in open vats with manual punch-down. The skin contact lasted about 3 weeks. Sulfur was only added once, after naturally-occurring malolactic fermentation.

Aging: The wine was aged in two-year-old 500 L Hungarian oak barrels for 12 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. Low sulfur added.

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%