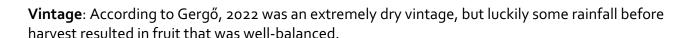
## FILEP EGRI KÉKEFRANKOS 2022

## **Tasting Notes and Technical Information**

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.



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 (q/L): 5.6
- d. C6 sugars (q/L): 1.3
- e. Alcohol percentage: 12.26%

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