



## Kuria Red 2017

### Transdanubian PGI

Etyeki Kúria Winery, Etyek-Buda, Hungary

**LCBO # 21272 | 14.0% alc./vol. | \$15.95 | Release: 02-Oct-2021**

*"There are five varieties involved in this juicy, pleasant red, led by merlot which plumps up the blend. It is nicely fragrant with sweet berry, plummy fruit, fresh herbs and spice. Some floral lift as well. It is medium weight, juicy and a touch warm. The length is very good to excellent. Great value for everyday drinking. With a light chill."*

**(David Lawrason, WineAlign, 2020)**

*"...this is simple but pleasurable, everyday red wine. There's a nice mix of tart red and black berry fruit, herbs, gentle wood spice and leafy greens, with better-than-average depth and an appealing plumpness and roundness on the palate. Chill lightly, and enjoy - uncomplicated pleasure, well-made."* **(John Szabo, WineAlign, 2020)**

#### Terroir:

The Etyeki Kúria Winery was established in 1996 with only 2 Ha of vineyards at Etyek Öreghegy (Old Hill). Soon it became the leading winery of the region. After 2010 they decided to expand to another wine region, Sopron in the northwestern corner of Hungary. Today they work on 22 Ha here, primarily with Kékfrankos (Blaufrankänkisch) and Merlot.



#### Vinification:

Hand harvested. Fermented for 14 days on the skins; manual punching down; spontaneous malolactic fermentation. Matured for 8 months in 3-4 year-old Hungarian 300-litre oak barrels.

**Varieties:** Merlot 60%, Bluefrankish 30%, Pinot noir 7%, Cabernet Sauvignon 2% Zweigelt 1%,

**Residual Sugar:** 5 g/L

**Serving suggestion and food pairing:** Serve at 16°C. Perfect accompaniment for stuffed poultry, ragouts, Italian pasta dishes, chocolate fondue.

**David Lawrason, WineAlign, 2020**

**John Szabo, WineAlign, 2020**

**Decanter WWA, 2020**

**Mundus Vini Spring 2020**

**89p**

**88p**

**BRONZE**

**86p**



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Servicing Star Markets Locally

### Winery's location compared to Budapest

### Location of Etyek-Buda and Sopron vineyards in Hungary

