

### Servicing Star Markets Locally

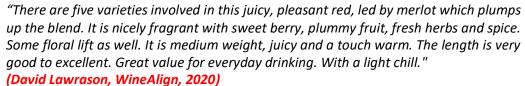




# Kuria Red 2017 Transdanubian PGI

Etyeki Kúria Winery, Etyek-Buda, Hungary

eCommerce # 926336 | 14.0% alc./vol. | \$16.10



"...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: 2 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 89p John Szabo, WineAlign, 2020 **q88** Decanter WWA, 2020 **BRONZE Mundus Vini Spring 2020** 86p







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### Winery's location compared to Budapest

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

