

SCHIEBER

Schieber Trilógia Kékfrankos

2018 - dry red

Category	classic
Vineyard	Baranya - vineyard
Bottle	0,75 l
Food pairing	

Kékfrankos has a good relationship with almost every dish. You can have a nice meal if you pair it with roasted pig, beef dishes, paprika based hungarian dishes. Or explore and try it with steak, BBQ sausages during a nice summer evening. From cheese dont miss it with marble cheese!

Wine description

A real Carpathian Basin variety, in a Szekszárd bottle. Excellent vintage, excellent wine. Easy-going, light but still a rich structure and taste, what defines the wine. Cherries, spices, pepper, elegant barrel favours helps the variety to shine in its bests.

Characteristics of the wine

Sugar content	dry
Residual sugar	1.4 g/l
Alcohol content	13.12%
Acidity content	6.5 g/l
Extract	31.1 g/l
Maturation	medium bodied red wine
Market entry	2020.03.24.

Viticulture data

Vineyard	Szekszárd region
Varieties	Kékfrankos
Date of harvest	2018.10.14.

