

Ulmus 'Bull's Blood'

COUNTRY

Hungary

REGION

Eger

GRAPE

Kefrankos, Cabernet Franc, Merlot,
Zweigelt, Blauburger and Portugieser

VINTAGE

2016

ABOUT THE DOMAINE

Ulmus are quintessential expressions of some of the world most popular wines and grape varieties. Sourced from leading boutique producers, the range captures the essence of each region, combining the best possible value, quality and drinking pleasure. These wines are selected by, and bottled exclusively for, Top Selection.

Considered the most exciting new talent in his region, winemaker János György has been running his family's estate in Eger since 2003. The third generation in the wine world (his grandfather was a cooper, and his parents planted the first vines in 1985) he initially trained as an industrial engineer before joining the business. Legend has it that Egri Bikaver, or "Bulls Blood", as it is better known, inspired the mighty Magyars to defeat the invading Ottomans in 1456. Whilst we can't claim this wine will repel an invading army, we can say that it will inspire your taste buds!

WINEMAKING

Spontaneous fermentation in stainless steel tanks followed by 18 months ageing in 500 litre Hungarian oak barrels. It is then bottled unfiltered. Aged for 18 months in oak.

TASTING NOTES

This Egri Bikaver is rich and medium bodied, with a crimson red colour. Its nose is of blackberry and blueberry fruit with notes of marzipan, whilst the palate shows red fruit, cherries, gentle velvety tannins, and a long finish.



TECHNICAL NOTES

Alcohol by volume

13%

Acidity

5.6 g/l

Barrels/ageing

18 months in oak