

# GÁL TIBOR EGRI BIKAVÉR 'TITI'



Kékfrankos, Syrah, Kadarka, Cabernet Franc, Cabernet Sauvignon and Pinot Noir. Deep ruby color. Aromas of ripe cherries and plums. Fruity and spicy, with flavors of sour red cherry, cranberry and currant. Firm acidity. Elegant and balanced. Medium-bodied and dry with a long mineral finish. Delicious on its own or with a variety of foods. Try paired with Hungarian dishes including goulash or beef stew, as well as game dishes, lamb chops or ripe cheese and salami. Practicing organic.

Bikavér (Bull's blood) is a traditional red blend from Eger or Szekszárd, Hungary. It is comprised of at least three grapes, the majority of which must be native to the region. The grapes for Gál Tibor's Bikavér come from all 5 of the Estate vineyards, located in the picturesque wine region of Eger, northern Hungary. The soil is made up of volcanic rhyolite tuff. The vineyards face the southeast and southwest at slopes of 10-15%. The grapes were destemmed and lightly crushed with great care. There was 20 days of maceration in wooden vats, with pump-overs twice a day. Fermentation was spontaneous with native yeasts in the open vats. The wine was aged for 12 months in used Hungarian oak barrels, and then for 3 months in bottle. Unfined and unfiltered. Practicing organic farming, no pesticides used.

Gál Tibor had pursued a variety of jobs in wineries throughout Hungary, South Africa and Italy (eventually becoming head winemaker at Ornellaia in Tuscany), before moving home to found his own winery in 1993. While continuing to work as an international wine consultant he began his dream of creating memorable and age-worthy wines that reflect the typicity of his unique and complex region. In 1998, he was named 'Winemaker of the Year' by the Hungarian Wine Academy. He was one of Hungary's best-known winemakers and his iconic estate is one of the leading wineries in the Eger wine region. After his untimely death in South Africa in 2005, his family took over the winery. Today, his son, Gál Tibor Jr. "Titi", runs the family's 99-acre estate continuing in his father's footsteps, crafting expressive wines that express the cool climate and characteristically volcanic soils of Eger.

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## *Tasting Note:*

### GÁL TIBOR EGRI BIKAVÉR 'TITI'

Kékfrankos, Syrah, Kadarka, Cabernet Franc & Sauvignon, Pinot Noir. Aromas of cherry & plum; fruity, spicy flavors of sour cherry, cranberry & currant; firm acidity; elegant & balanced; medium-bodied & dry with a long mineral finish. Practicing organic.

## *Shelf Talker:*

### GÁL TIBOR EGRI BIKAVÉR

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