



SCHIEBER

Schieber Gavallér Vörös Cuvée

2017 - dry red

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

Our little cuvée is a true all around player! It loves grilled food in all their forms. Pairs perfectly with red meat and poultry. Being a bit spicy it works greatly with both game and beef. But please try it with asian cuisine as well

Wine description

A great blend of cabernet franc and merlot. A lighter version of these two well known variety. Elegant spicy and rich aromas of fruits which are dominating the wine. Just like the winemaker wanted it!

Characteristics of the wine

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| Sugar content | dry |
| Residual sugar | 1.5 g/l |
| Alcohol content | 12.63% |
| Acidity content | 5.6 g/l |
| Extract | 30.1g/l |
| Maturation | small and large barrel aged red wine |
| Market entry | 2020.08.11. |

Viticulture data

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|-----------------|-------------------------------|
| Vineyard | Szekszárd region |
| Varieties | Cabernet franc-merlot : 40/60 |
| Date of harvest | 2017.10.01 |