



Wine & Spirit Store

TIBOR GÁL - TITI

HUNGARIAN WINE REGION

EGER

INFORMATIONS:

Gasztronomical
suggestion:

Excellent both with a
simple beef stew and
complicated wild dishes.

Best serving temperature
is 16 °C after at least
half an hour of taking the
air

Winery:
Gál Tibor, Hungary

CONTACT

Wine & Spirit Store
TEL: +45 31 71 39 81
Marskensgade
29Copenhagen2100

IProducer: Gál Tibor Winery

Vintage: 2015

Grape variety: Kékfrankos, Kadarka, Cabernet Franc, Syrah,
Portugieser

Wine region: Eger

Vineyard: Pajados, Síkhegy, Tornyos, Grőber

Harvest: 15th September- 20th October

Technology: Harvest in full ripeness into plastic bins,
afterwards light crush, considerate processing. A long term,
26 days of maceration. After pressing, ageing in 220l
Hungarian oak barrels for 18 months: After blending, 6 further
months of ageing.

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