

EGER AND SZEKSZÁRD JOIN FORCES TO PROMOTE BULL'S BLOOD

**WINEMAKERS OF THE
TWO WINE REGIONS
CLOSE RANKS TO
REPOSITION THE
TRADITIONAL
HUNGARIAN BRAND**



➤ The annual Eger-Szekszárd Bikavér Duel (Bull's Blood Battle) takes place on March 3 at the Corinthia Hotel Budapest, presenting some 30 wineries from both wine regions, and an entertaining blind tasting. In fact, a whole week in March will be dedicated to this type of wine: Bikavér Weeks will offer numerous events to taste Bull's Blood and learn about them. Tastings and events at the participating wineries and wine bars all provide great opportunities to immerse yourself in the world of Bikavér while fine dining restaurants will highlight Bikavér on their wine lists and offer them by glass.

MORE INFORMATION: www.bikaver-parbaj.hu

The past, present and future of Bikavér

Global trends clearly indicate that international varieties have fallen out of favor. From Cabernets and Chardonnays, consumers' interests have turned to indigenous varieties and geographically specific wines. This trend definitely favors Bikavér, a red blend which, thru a regulation, can only be produced in the Eger and the Szekszárd wine regions. The Bikavérs from Eger and Szekszárd differ in their character, as one comes from a northern, the other from a southern wine region. One common thing is that the base of the red blending is the Kékfrankos in both regions. Starting from last year, new regulations in Hungary stipulate that the total share of Kékfrankos and Kadarka in the final blend cannot be less than 50% in Szekszárd. Eger winemakers are considering a similar move with the effect of increasing the percentage of traditional Carpathian varieties. Regular consultation and continuous cooperation is the key and the guarantee to building new prestige for Bikavér. **D&T**



DID YOU KNOW?

➤ In the 19th century the name Bikavér did not refer to a specific product. Instead it was used to describe the darker red color of wines - a result of elongated maceration. Back then, different varieties grown together in the same plot, were not harvested or vinified separately. It was only after the phylloxera blight that individual varieties were planted separately and the corresponding changes in vinification translated into improved quality. However, the conversion to mass production during the communist era caused almost irreparable damages and cast a long shadow. The lessons of history have prompted Eger and Szekszárd to devise and implement AOC regulations even stricter than the ones stipulated by the current national wine law. This is the only way to restore the reputation of Bikavér to its former glory.



VINCE BUDAPEST 2017

➤ This year's edition of the three-day annual wine event organized by VinCE Magazine will kick off on March 17. The event that traditionally presents the world's most respected wine celebrities is a paradise for wine lovers and for professionals it is a must. The event, traditionally organized at Budapest's Grand Hotel Corinthia will feature 1,000 different types of wine from 160 exhibitors this year. Besides displaying an awesome cornucopia of wines, the exhibition also offers seated tastings - master classes - and interactive workshops where wine lovers may sip both wine and knowledge, while wineries receive up-to-date information and efficient assistance. The 2017 edition will feature Fiona Beckett, a leading expert on matching wine and food, and Jean-Baptiste Lécaillon, chef de caves at Maison Roederer who will present the favorite sparkling wines of the high society. **D&T**
www.vincebudapest.hu

➤ Representatives of the Hungarian Sommelier Association presented the 2016 Par Excellence awards at the finals of the Hungarian Sommelier Championship held at Tesla Budapest on February 19. The accolade, established in 2014, awards those professionals who have provided exceptional service to the Hungarian restaurant culture, especially concerning the improved quality of the wines being consumed. Nimród Kovács, who was named 'Gastro-winemaker 2015' last year by Best of Budapest & Hungary, received the Par Excellence Award this year in Wine Producer category. The 'retired international business guy' as he calls himself, founded his winery (Kovács Nimród Winery) in Eger in 2009. Both his reds and whites have proved popular with Hungarian consumers and also perform well in the international arena. **D&T**

NIMRÓD KOVÁCS HAS BEEN AWARDED WINE PRODUCER OF THE YEAR

**PAR EXCELLENCE AWARD BY
THE HUNGARIAN SOMMELIER
ASSOCIATION**



THE OTHER PAR EXCELLENCE AWARDS WENT TO:

WINE MERCHANT:	Attila Tálos, Bortársaság
GASTRONOMY:	Lajos Bíró, chef
EDUCATOR:	Gabriella Mészáros, Borkollégium
WINE WRITER:	Gábor Cseh