

EGER



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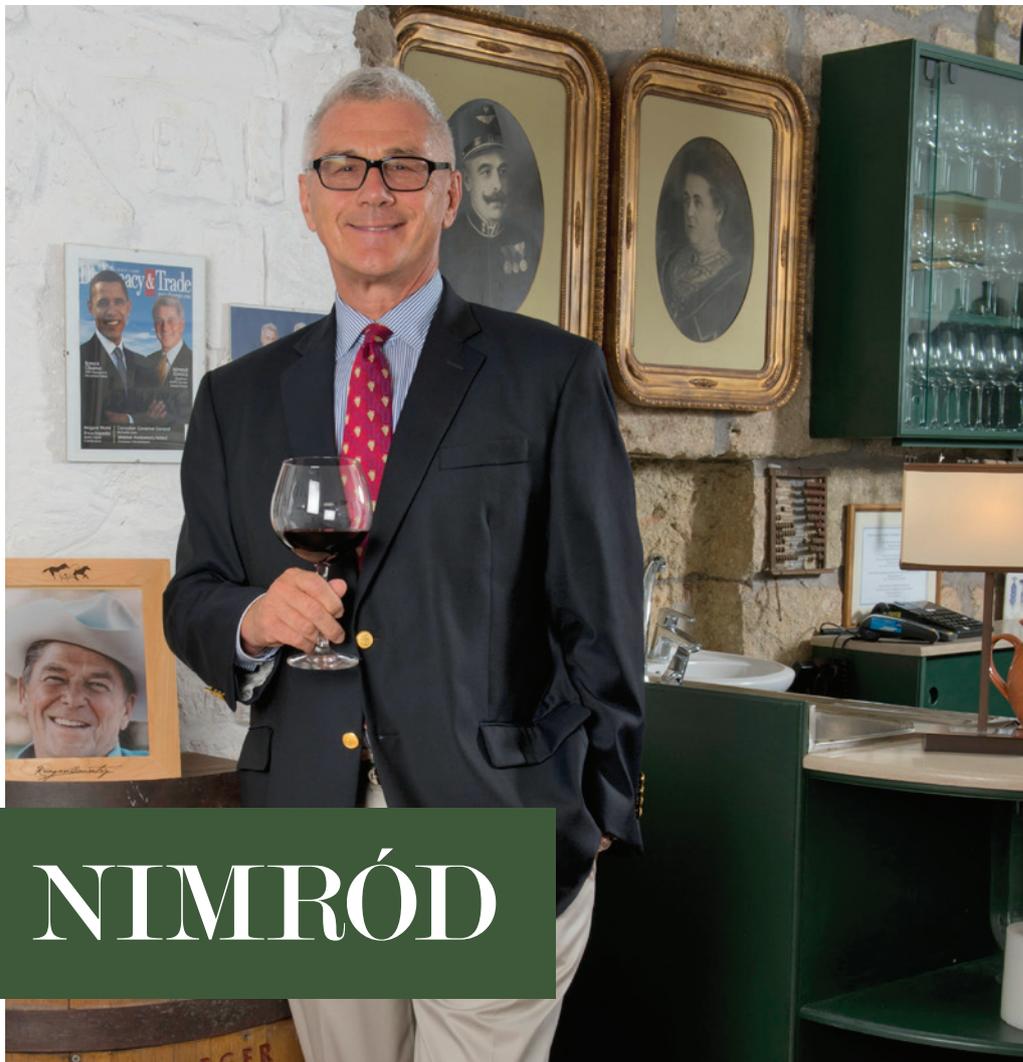
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KNW

KOVÁCS NIMRÓD
WINERY

EGER, THE HUNGARIAN BURGUNDY



NIMRÓD

1000-YEAR-OLD WINEMAKING TRADITION

With Christianity, French and Italian monks came to Eger, who bought with them high-quality vine growing and winemaking expertise.

UNIQUE WORLD-CLASS TERROIRS

We are fortunate enough to own three of the top terroirs in the Eger wine region.

UNCOMPROMISING FOCUS ON QUALITY

In addition to top hungarian varieties, such as furmint and kékfrankos, we also planted and organically farm burgundian and Northern Rhone varieties such as chardonnay, pinot noir and syrah.



VINEYARDS

NAGY EGED **10 hectares - Grand Cru**

Facing south-southwest, this steep-sloping site with unique sun exposure consists of limestone-laden soils, which contributes to a one of a kind mineral character in the wines.

Varietals: Furmint, Kékfrankos and Syrah



NYILASMÁR

8 hectares - Premier Cru

Blessed with a unique microclimate due to Lake Bogács, this site has soils rich in minerals, which result in distinctive, fresh and fruit-packed wines. Comprised of granite-tuff soils, it has a south-southwestern exposure.

Varietals: Chardonnay, Pinot Noir, Syrah and Kékfrankos

NAGYFAI

12 hectares - Premier Cru

Resting on a gently-sloping rich forest and tuff soil which interspersed with rocks, produces well-balanced, fruity and rounded wines.

Varietals: Chardonnay, Pinot Noir, Syrah, Kékfrankos, Merlot and Cabernet Franc



THE WINERY

THE WINERY

Kovács Nimrod Winery is situated in seven continuous cellars on the historic Verőszala Street in Eger.

Back in the 18th century, there were hundreds of wine press houses, similar to ours, which were erected above their representative cellars to handle the onsite processing of grapes.

After the grape juice had been fermented, wines were stored in barrels in the cool cellars below.

Guided by this tradition, we continue to make our wines in a similar way, enhanced by 21st Century technology.



EGER, THE TOWN

The history of Eger goes back to the 11th Century when the first king of Hungary, Saint Stephen established the first Bishoptry here.

In the 16th century, the Fort of Eger withstood a major Turkish invasion (from which the legend of Bull's Blood originates) and thus protected the entire region.

Starting from the 17th Century, the Church has played an important role in making Eger a major Baroque literary town.

Nowadays Eger is a charming mixture of old and modern architecture, shops and baths.



COLLECTOR'S CORNER

These wines are selected from our Grand Cru terroir, representing 10 hectares on the top of historic and prestigious Nagy Eged hill, between 300 and 500 meters above sea level. Limestone - laden soil steeply facing south, this terroir is blessed with a microclimate of hot days and cool nights, which produces fruit-driven, complex and mineral rich wines.



FURMINT 2014

This elegant Furmint comes from the best terroir in Eger, the Nagy Eged hill. It was fermented and aged in 225 and 500 liter barrels on lees for 8 months. It is a complex, golden colored wine, exhibiting pear and apricot flavors with flinty overtones. It starts with a discrete and elegant aroma and opens into flavors of vanilla, peach and toasted seeds, ending with a soft, pleasant and long finish.

Only 1270 bottles were made.

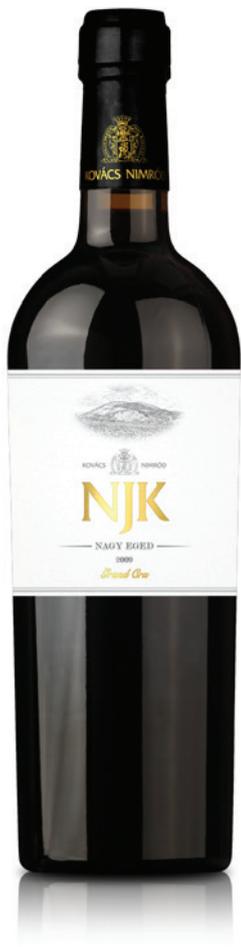


GRAND BLEU 2012

This single varietal wine originates from the top of Nagy Eged hill where our Kékfrankos grapes are grown from between 460 and 500 meters above sea level.

Our Grand Bleu is a wine with great depth that exhibits minerality and rich flavors of plum, black cherry and dark chocolate, that is nicely framed by balanced acids and silky tannins. This wine will age beautifully in the bottle for many years.

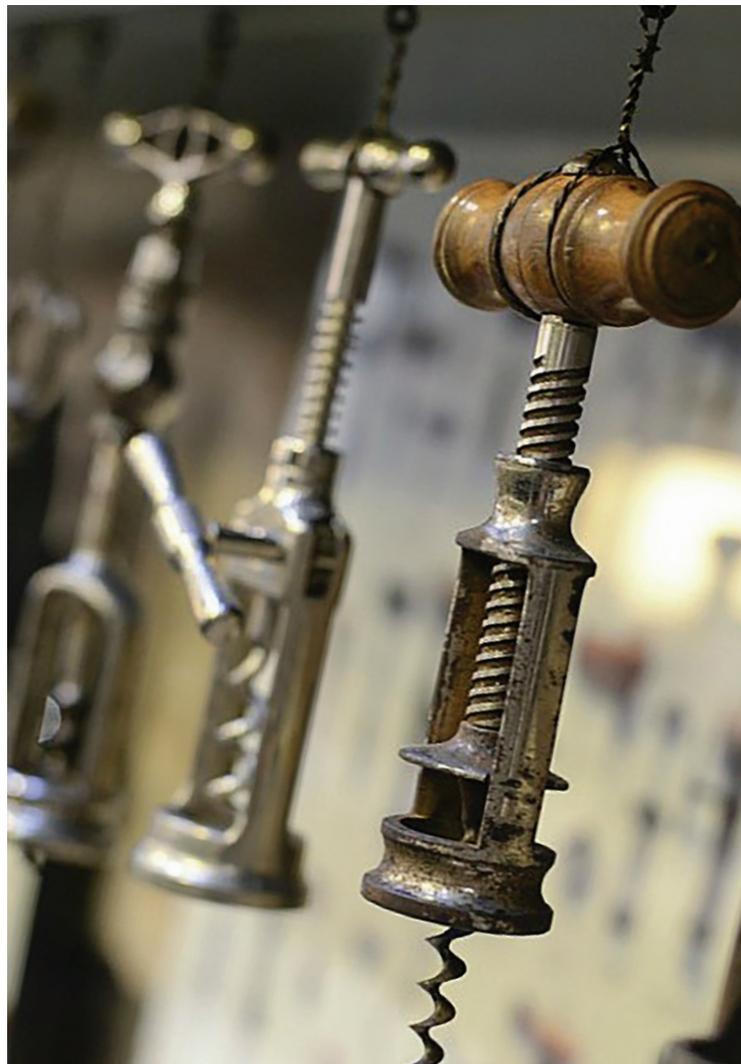
Only 1877 bottles were made.



NJK 2009

Our flagship wine derives its name from Nimród's initials and it is a blend of his favored varietals. It offers a complex succession of different flavors which include plum liquor, smoky raspberry and bramble, which are further complemented by aromas of allspice and tobacco.

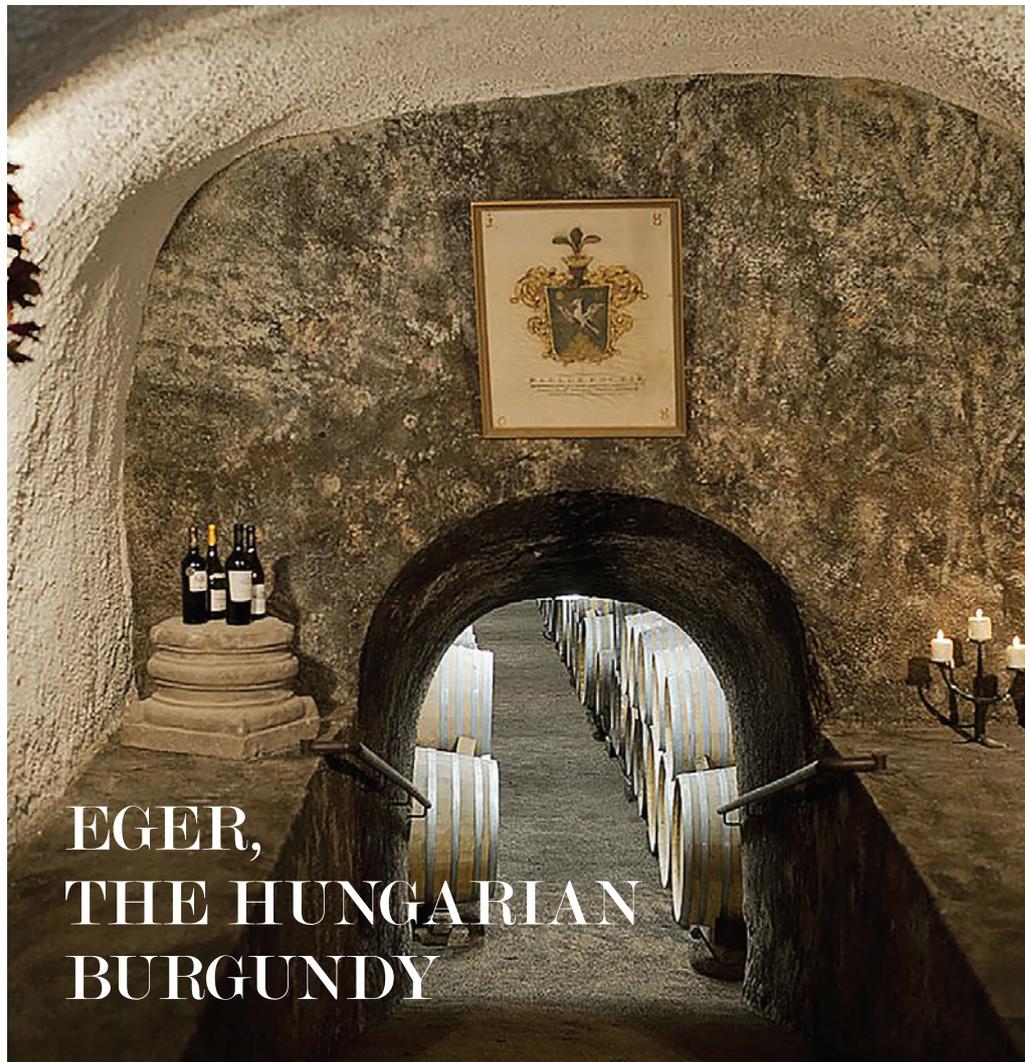
Only 3196 bottles were made.





MONOPOLE

These wines are exclusively selected from our Premier Cru - Grand Superior Nyilasmár and Nagyfai terroirs, which are located in the village of Noszvaj. These wines owe their unique mineral compositions to the granite and tufa laden soils, which combined with the microclimate of Bogács Lake culminates in fresh and fruit-packed, balanced flavors.



EGER, THE HUNGARIAN BURGUNDY

Eger is located on a similar latitude as Burgundy, which with the help of burgundian monks has grown into a world class wine producing region where winemaking has become a way of life. Using modern technology and the traditions that our forefathers handed down to us, we are producing Eger style Burgundian classics of Chardonnay and Pinot Noir.



MONOPOLE BATTONAGE 2015

*VOLUPTUOUS GIRL
FROM EGER IN A “DIOR”
MAKE UP*

Our Battonage is composed in a classical Burgundian style. Fresh fruit flavors of pear and apple are complemented by light notes of buttery toasted oak, which are underlined by the unique mineral composition of this wine. It was aged on lees in small French and Hungarian oak barrels, resulting in a Chardonnay that has an elegant freshness, vivid acids, and a long harmonious finish.

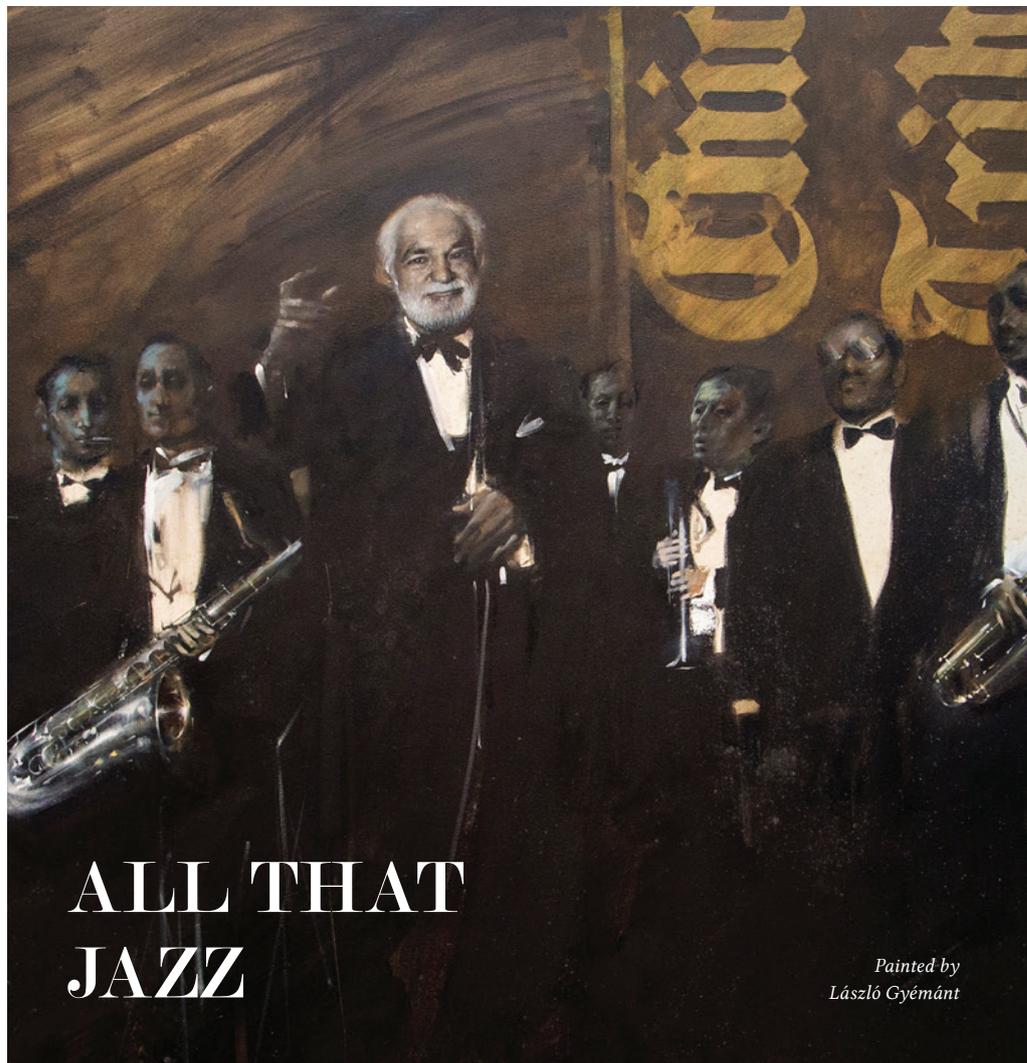


MONOPOLE 777 Pinot Noir 2013

*BRUNET BEAUTY WITH A
ROSE AND VIOLET SMILE*

This wine is driven by a dijon 777 Pinot Noir clone, and offers a complex succession of flavors ranging from bright raspberry to red current, while also displaying accents of toasted oak and silky tannins.

It is delicate now and will age beautifully in the bottle for many years to come.



ALL THAT JAZZ

Painted by
László Gyémánt

Jazz is a music of intimacy and spontaneity that is often inspired by a passing idea or feeling, which many times transforms into a blooming masterpiece of complexity, where the journey takes precedence. Just like jazz music: our Dixie, Cool, Blues, Rhapsody and Soul wines inspire you to take a journey through the different varietals that call Eger their stage.



MONOPOLE DIXIE 2016

A FRENCH GIRL FROM LOUISIANA

Combining aromas of pears and apples with similar flavors on the palate, this lovely wine is complemented by buttery oak notes and vivid acids.

Dixie music is upbeat and it is never boring. Just like this blended wine, our Dixie is a vibrant expression of Chardonnay and Pinot Gris in perfect harmony.

Hints of tobacco that add to its beauty.



MONOPOLE COOL NOIR 2012

HOT KISS IN A DARK NIGHT

This premium, handcrafted wine has deep rich flavors and aromas of red berries, cherry and smoked plums. After aeration, this wine shows lovely hints of tobacco that add to its harmony.

This blend affords a unique experience of depth and beauty that you will sure to enjoy.



MONOPOLE
BLUES 2014
 KÉKFRANKOS

HAPPY BLUE DEVILS

Our Blues Kékfrankos shows a deep ruby color that turns violet at the edges and leads with flavors of red fruit, cherry, and red currant, then merging into secondary flavors of dried apricot and violet.

These complex flavors are combined with the silky tannins to enhance the passion that the genre of blues represents.



MONOPOLE
RHAPSODY 2013

*AN EXPERIENCE
 IN DIVERSITY*

This highly concentrated Bull's Blood is a blend characterized by a nice garnet color with aromas of cranberry, ripe cherry, and spicy oak. Similar flavors linger on the palate with a medium-body and a medium-long finish, which are accompanied by soft tannins.

The different components of this wine make a harmonious performance comparable to a Gershwin musical composition.



MONOPOLE
SOUL 2013
SYRAH

JOURNEY OF THE SOUL

Our Soul Syrah displays characteristics of ripe black cherry and earthy notes, which merge with secondary flavors of sweet tobacco and leather.

This virtuous wine displays a complex character through its silky tannins and delicate long finish.

We suggest listening to soul music during the consumption of this wine to add further enjoyment to your tasting.





DEDICATED TO JENŐ GRÖBER

Jenő Gröber is considered to be a father of Egri Bikavér (Bull's Blood). He established his winery in the late 19. century across the street from where we are, producing among others full bodied, complex, sophisticated Egri Bikavérs.



MONOPOLE SUPERIOR 2012

THE WILD GAME

Our Superior Bull's Blood is a unique blend of Kékfrankos, Syrah, Merlot Pinot Noir and Cabernet Franc. These five varieties were selected with care from our Monopole Grand Superior terroir and merge harmoniously together, which displaying elegance and delicacy.

These flavors then linger on the palate with a long subtle finish.

Our Superior is delightful now, but will age beautifully in the bottle for many years time.





EVERYDAY PLEASURE

The members of this wine family are selected with care from varieties typical of Egri terroirs, to which they owe their freshness and enjoyable flavors. These wines are a good source of everyday pleasure.



EGRI CSILLAG 2016

Eger Csillag (Star of Eger) is a blend whose components have been selected with care from the high-quality fruit that comes from the different parts of the Eger region. It is composed of Welsh Riesling, which is characterized by its full body, Szürkebarát (Pinot Gris), for its fruitiness, Leányka, because of its complexity and herbal character and lastly Chardonnay, which makes this blend creamy and well-rounded.

This excellent vintage offers a complex succession of different fruity flavors which are balanced by vivid acids. This wine features complex fragrances and aromas, which makes it an excellent match for a variety of dishes.



EGRI ROSÉ 2016

This refreshing Rosé offers a combination of different fruity flavors, such as strawberry and raspberry, which allow for successful pairings with many dishes, but it can also be enjoyed by itself on a warm summer night.

The residual sugar in this wine makes it even more yummy.



EGRI BIKAVÉR 2014

Egri Bikavér (Bull's Blood) is one of the favorite blends of the Eger wine region. Offering a nice bouquet with a complex of different fruity and spicy flavors. This wine provides successful pairing with varying dishes or just to be enjoyed on its own.



