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TERROIR-DRIVEN WORLD-CLASS WINES FROM EGER
**1000-YEAR-OLD WINEMAKING TRADITION**

With Christianity, French and Italian monks came to Eger, who brought 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**

After extensive vineyard studies, we planted and organically farm the renowned varietals Chardonnay, Pinot Noir and Syrah. We also grow Eger’s famous Kékfrankos and Furmint grapes.
NAGY-EGED-HILL
10 hectares - Grand Cru

This vineyard is Eger’s historic Grand Cru vineyard, and we are blessed to call it our own. Facing south-southwest, this steeply sloped site benefits from a southern exposure and limestone-laden soils. The wines are concentrated, rich in minerality, and worthy of lengthy cellar aging.

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: Pinot Noir, Chardonnay, Syrah and Kékfrankos

NAGYFAI
12 hectares - Premier Cru
This site rests on a gently-sloping hillside that is interspersed with rocks and is composed of a mixture of rich forest and tuff soil. Our wines from this vineyard are balanced, fruity and well rounded.
Varietals: Chardonnay, Pinot Noir, Syrah, Kékfrankos, Merlot, Cabernet Franc, Pinot Gris
The Nimród Kovács 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, St. Stephen, established the first bishopry 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.
Our flagship wines are selected from our Grand Cru vineyard. It spans 10 hectares atop the historic Nagy-Eged-hill and rises to 500 meters. Limestone-laden soils, steeply facing south, are blessed with a microclimate of warm days and cool nights, which produce fruit-driven, complex, and mineral-rich wines.
**FURMINT**

This elegant Furmint comes from the best terroir in Eger, the Nagy-Eged-hill. It was fermented and aged in select French and Hungarian oak barrels. It is a complex, golden colored wine, exhibiting pear and apricot flavors with flinty overtones. It starts with a discreet and elegant aroma and opens into flavors of vanilla, peach and toasted seeds, ending with a soft, pleasant and long finish.

**GRAND BLEU**

This single-varietal wine originates from the top of Nagy-Eged-hill, where our Kékfrankos grapes are grown at 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, beautifully framed by balanced acids and silky tannins. This wine will age beautifully in the bottle for many years.
NJK

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 liqueur, smoky raspberry and bramble, which are further complemented by aromas of allspice and tobacco.
These wines are exclusively selected from our Premier Cru vineyards: Nyilasmár and Nagyfai. They owe their unique minerality to granite and tufa-laden soils, which, combined with the ideal microclimate of Lake Bogács, result in fresh, fruit-packed and beautifully balanced wines.
**BATTONAGE CHARDONNAY**

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

**777 PINOT NOIR**

Crafted from the Dijon clone 777 of Pinot Noir, this wine offers a complex succession of flavors ranging from bright raspberry to red currant, richly accented by toasted oak and velvety tannins. Expressive and refined when young, it will evolve beautifully for many years to come.
This engaging wine offers deep, rich flavors and aromas of red berries, cherry and smoked plums. After aeration, this wine shows lovely hints of tobacco that adds to its harmony. This blend affords a unique experience of depth and beauty that you will be sure to enjoy.

DIXIE

Our Dixie flaunts aromas of pear and apple on the nose and rich buttery notes on the palate, which are followed by beautiful, crisp acidity. Just as Dixie music is lively and enjoyed amongst good friends, our Dixie wine is vibrantly formed by blending Chardonnay and Pinot Gris, which results in a perfect harmony.
**BLUES KÉKFRANKOS**

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 silky tannins to enhance the passion that the genre of blues music represents.

**RHAPSODY**

Rich and deep, this is our Monopole version of Eger’s most famous red blend. There it is called Bull’s Blood, after a famous battle when the Hungarians fended off the Turks. Rhapsody shows expressive aromas and flavors of ripe berries and cherries, highlighted by spicy oak and plush tannins. The components of this wine create a harmonious performance, comparable to a Gershwin musical composition.
**SOUL SYRAH**

Our Soul Syrah beckons with ripe black cherry and earthen notes, which merge with secondary flavors of sweet tobacco and leather. This enticing wine delivers a complex character, plush tannins, and a long, velvety finish. We suggest listening to soul music during the consumption of this wine to add further enjoyment to your tasting.

**SUPERIOR**

Our Superior Bull’s Blood is a unique blend of Kékfrankos, Syrah, Pinot Noir, Merlot and Cabernet Franc. These five varieties were selected with care from our Monopole Grand Superior terroirs and merge harmoniously together, displaying elegance and refinement. 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.
EVERYDAY PLEASURE WINES

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

Egri 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. This light, crisp, fresh, fruity, complex blend contains indigenous Olaszrizling, Leányka, Pinot Gris and Chardonnay.

EGRI ROSÉ

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 enjoyable.
EGRI BIKAVÉR

Egri Bikavér (Bull’s Blood) is one of the favorite blends of the Eger wine region. Offering a nice bouquet with a complex succession of different fruity and spicy flavors. This wine provides successful pairings with a variety of dishes or it could be enjoyed on its own.
Our winery
3300 Eger, Verőszala u. 66.