

Márkvárt Bikavér 2020, Szekszard, Hungary



Region/Country :	Szekszard/ Hungary
Grape Variety :	Kékfrankos 50 % Cabernet Sauvignon 30 %, Syrah 8 %, Merlot 6 %, Kadarka 6 %
Closure :	Cork
Cellar Potential :	5-8 years
Residual Sugar :	0 g
Alcohol :	12.85%
Bottle Size :	75 cl
Case Size :	12
Vegan :	Yes
Vegetarian :	Yes

Grower

János Márkvárt Jr. represents the new generation of Szekszárd winemakers, rooted in tradition and focused on expressing the elegance and heritage of local varieties. His organically transitioning vineyards emphasize careful farming and minimal intervention winemaking.

Region

The Szekszárd wine district, located in southern Hungary's Tolna County, lies between the Tolna-Baranya Hills and the Dunamenti Plain. Vineyards stretch along the eastern slopes from Szekszárd to Báta, on loess-rich soils ideal for black grapes. The region covers 6,001 hectares, with 2,116 hectares under vine. Its warm continental climate and minimal frost risk favor varieties like Kadarka and Kekfrankos

Vineyards

The 2020 vintage offered steady ripening under dry, balanced conditions. Grapes were sourced from the Baranya-völgy and Falu-hely vineyards in the Szekszárd region, planted on loess soils. Vines range from 20 to 40 years old, cultivated using conventional farming methods. Harvesting was done manually between September 10 and October 15.

Vinification

Fermentation was conducted in tanks and open vats with temperature control to retain purity and varietal expression. After fermentation, the wine matured for 13 months in 10 hl ászok barrels (used Hungarian oak), followed by an additional 1.5 years of bottle ageing before release. The wine was clarified but not filtered before bottling.

Tasting Notes

A structured yet elegant Bikavér with notes of black cherry, plum, and subtle forest spices. Silky tannins, fine acidity, and a layered mid-palate reflect both the winemaker's gentle touch and Szekszárd's unique terroir. Earthy, herbal, and slightly smoky undertones complete the profile.

Pronunciations:

Márkvárt: "MAHRK-vahrt"
Bikavér: "Bee-kah-vair"

Website

www.markvartjani.hu

Szekszárdi Bikavér is the region's signature red blend, traditionally made from a combination of native and international grape varieties. It is known for its rich, full-bodied character, balanced acidity, and complex flavor profile, often showcasing notes of dark berries, spice, and earthy minerality