

Egri Bikavér

Presented by Sam Schmitt, CS, CSS, CWE



Overview

- A Brief History of Egri Bikavér
- The Terroir of Eger
- The Grapes and Laws of Egri Bikavér

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Origin and History

- Name is tied to the 1552 Siege of Eger (also known as the invasion of Suleiman the Magnificent) around 1552 when it appeared in the historical novel "Eclipse of the Crescent Moon" by Gárdonyi Géza in the 1899
- It has also been suggested that the term Bikavér was coined by poet János Garay in 1846



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Origin and History

- Under communist rule, Egri Bikavér production was taken over by the state and quality declined
 - Quantity was emphasized over quality
 - Kadarka was largely replaced by Zwigelt
 - The wines became paler and less full bodied
- In the 1990s, private production returned and quality has been rapidly improving
- In 1997, Egri Bikavér became the first Hungarian wine to have production quality standards under the newly established Districtus Hungaricus Controllatus or DHC modeled after the French AOC and Austrian DAC
- It gained protected status by the EU in 2004
- It is regarded as a very terroir driven wine

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The Terroir and the Grapes

- The area around Eger is one of the cooler wine growing regions in Hungary
- Soils are diverse with sections of calcareous soils intermixed with Loess and Alluvial soils as well as volcanic tuff
- The allowed grapes are Blaufrankish, Kadarka, Cabernet Sauvignon, Cabernet Franc, Merlot, Blauer Portugieser (Kékoportó), Menoire, Pinot Noir, Syrah, Blauburger, Turan, Bíborkadarka and Zweigelt

Production Criteria

- 13 grape varieties are allowed, most importantly, Blaufrankish, Kadarka, Cabernet Sauvignon, Cabernet Franc, and Merlot
- Three quality levels have been established:
 - Classicus
 - Superior and
 - Grand Superior
- Modern wine makers are leaning toward fruitier, less tannic wines that still possess excellent aging potential

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Classicus Standards

- Classicus Egri Bikavér is a blend from at least three grape types
- Their percentage must exceed 5% respectively, and no variety may exceed 50%
- The use of Blaufrankish (Kekfrankos) is obligatory, and this variety must be blended in the highest percentage
- Other grapes may include Kadarka, Blauer Portugieser (Kékoportó), Cabernet Sauvignon, Cabernet Franc, Merlot, Menoire, Pinot noir, Syrah, Blauburger and Zweigelt
- The percentage of Turan and Bíborkadarka must not exceed 10% either combined or respectively
- 6 months minimum oak aging

of WINE







Wines of Croatia

Presented by Valerie Caruso, FWS, CWE

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Croatia - The Place

Diverse topography
 Pannonian Plain
 Dinaric Alps
 Adriatic Sea

- 4398 miles of coast, including 1244 islands
 Two distinct zones
- Two distillet 2016s
- Continental inland
 Mediterranean
- > Mediterranea
- Limestone, white soil (marl), red soil (terra rossa), grey soil (clay)
- > 60 indigenous varieties of the 200 cultivated
- 87.4 million liters of wine produced in 2014



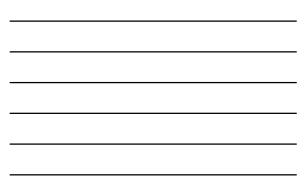
Croatia - Wine History

- > Viticulture traced back to Bronze & Iron Ages
- 5th century B.C. Greeks on the coast
- 2nd century A.D. Romans inland
 9th -10th century A.D. Croat Kingdom established
- Middle ages Royal Wine Procurer
- 15th century Ottoman rule
- o 19th century Hapsburg Empire
- > 20th century Communism
- > Late 20th century Return to quality
- 2013 Croatia is part of EU















Croatia - Terminology

- Bijelo White
- > Crno Red
- > Rosa Rose'
- > Arhive Vintage
- Suho Dry
- » Polusuho Semi-dry
- Slatko Sweet
- Prošek (Vino Dalmato after 1 Jul 2013) Dessert wine made with dried grapes
- Pjenušavo vino/Pjenušac) Sparkling wine







The Underground World of *Mileștii Mici*

Presented by Jane Nickles, CSE, CWE

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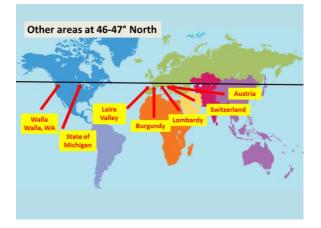


















Moldova has produced wine since 3,000 BC









Saperavi

Rkatsiteli

About 10% are considered indigenous



Fetească

Albă



Fetească

Regală

Rară

Rara Neagră



