

Vylyan

WINE-INFO



DUENNIUM 2011

WINE REGION

Villany, southwest of Hungary

EXPOSURE

Pillango and Mandolas vineyards
South and south-west facing exposure

SOIL

Limestone bedrock, loess and clay
topsoil

VINES

Planted btw.1992–1996 and in 2001
Density plantation: 3m x 1m, 1,8 x 0,8

VINTAGE – 2011

Long and cold winter; warm and sunny
spring; cooling down in July, but from
August to October nice and long
summer with warm days, cool nights.
Harvest 2011: August 31st October 13th
under ideal harvest weather conditions,
a vintage we always dreamed of.

HARVEST

September 26th for Merlot
October 5-6th for Cabernet Franc
By hand in 15 kg crates.

YIELD: 34 hl/Ha

VARIETIES

Cabernet Franc 89 %
Merlot 11 %

BOTTLED:

in July 2017.

VINIFICATION-MATURATION

We blend our Duennium from the most
beautiful wines of our 'Bordeaux grape
varieties.

We could talk long about the
importance of the grapes, the vineyard
exposure, the low yield and the
enthusiastic work – because the secret
of winemaking lies in the details.

In short: the concentrated and mature
grapes were macerated long with
several delestage.

The malolactic fermentation and
maturation took place in barrels.
Barrels: 225 l made out of Hungarian
oak from Zemplen and Mecsek wood.
Age: 50 % new and 50% 1 year old.
During the 17 month aging we selected
the barrels with the most character and
blended these. These blend we aged
one more year in 6000 liter wooden
casks.

WINEMAKER-IN-CHIEF:

István Ipacs Szabó

TASTING NOTES

**DUENNIUM is the „flagship“ of our
winery - only made in the best
vintages, produced from carefully
selected grapes of the best vineyards.**

Our 2011 blend is is dominant by
cabernet franc (Mandolas vineyard)
rounded with merlot (Pillango vineyard)
hand in hand in harmonious unity. It has
an explicit, upstanding and balanced
structure with ripe tannins, vital acidity
and velvety texture.

The aromas are intense and complex
with notes of ripe but lively fruitiness
(black sour cherry, hip, cranberry),
brittle, cinnamon and vanilla. The palate
is deep and lifted up by fruitiness at the
same time. It has a long-lasting finish.
Delicate experience, extension of the
moment.

CONSUME AT

17-18 °C

MEAL SUGGESTION

Good choice with venison, joint of beef
and steaks. It is also recommended with
dark chocolate desserts.

BASIC ANALYSIS

Alcohol: 14,86 %
Total acidity: 5,2 g/l
Residual sugar: 1,3 g/l

CONTACT

H-7800 KISHARSÁNY, FEKETE-HEGY, HUNGARY • PHONE NUMBER: +36 72 579 701 • FAX: +36 72 579 716 • E-MAIL: VYLYAN@VYLYAN.HU • WWW.VYLYAN.HU

