

Vylyan

WINE-INFO

MERLOT 2016

WINE REGION

Villány Wine Region
Pillangó and Mandolás vineyards
Southwestern and souther aspect

SOIL

Limestone bedrock, loess and clay topsoil

VINEYARD

Planted in 1995, 1996 and 2001.

Planting density:

3 m x 1 m and 1.8m x 0.8 m

CULTIVATION low-height cordon

VINTAGE – 2016

Vegetation started early in 2016, after an early spring the first frost also bit early. We were lucky to avoid frost, blizzards and then had a pleasantly warm summer without major temperature variations, adequate volume of precipitation, ensuring that grapes can develop steadily. The harvest began when school starts, on 1 September, and we had above-the-average “summer-like” weather for the whole months. As the saying of French winemakers goes: summer provided quantity, and the wonderful September provided quality.

We harvested healthy grapes with fine acidity and sugar content. Maturation was slow and steady, favouring the perfection of zesty aromas.

HARVEST

From 2 to 8 October, into 15 kg baskets, picked manually.

YIELD: 51 hl/hectare

VINIFICATION-MATURATION

A bottle of this Merlot includes the characteristic produces of the Pillangó

and Mandolás vineyards, as a blend of the two separately matured ingredients. Fermentation with grape skins took place for 20 and 24 days at 26-27 °C, with open and (in the last period) closed pumping over assisting extraction. Malolactic fermentation was performed with natural organisms, in tanks. The wine was matured for 13 months in 225-litre Hungarian oak barrels. Their origin: oak from the Zemplén and Mecsek mountain ranges, and a hint (3%) of US oak.

BOTTLED: 02/10/2018

HEAD WINEMAKER: István Ipacs Szabó

TASTING NOTES

Intensive, charming, smooth and lush wine from the bouquet to the aftertaste. Balanced aromas, a cheerful and dynamic spirit, ensuring that the wine is also elegant and structured. It makes the world go around! The explosive fruitiness (full of dark berries) is complemented by rich spicy notes (cocoa, cinnamon, cedar).

RECOMMENDED TEMPERATURE

Consume at 16-17 °C.

RECOMMENDED MEALS

Recommended to be paired with grilled and roast meats, as well as meals with a fruity garnish.

STORAGE

Suitable for long ageing. Should be stored on its side, protected from direct sunlight, preferably at a steady temperature (around 13°C).

ANALYTICS

Alcohol: 14.44 %

Total acidity: 5.5 g/l

Invert sugar content: 1.1 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

