



WINE-INFO

PILLANGÓ 2011

WINE REGION

Villany, southwest of Hungary

EXPOSURE

Pillango Vineyard: Mostly a plateau which runs into a western-facing slope. The oldest Merlot plantations are found here. Pillango (in English: butterfly) slope was named after its butterfly shape

SOIL

Limestone bedrock, loess and clay topsoil

VINES

Planted in 1995

Density of plantation: 3m x 1m

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

By hand in 15 kg crates.

YIELD: 38 hl/Ha

BOTTLED:

in July 2013.

VINIFICATION-MATURATION

We Harvested from the oldest merlot plantations of Pillango vineyard, which terroir has been providing beautiful merlot grape since 1995.

The maceration started on lower temperature to enhance the fruitiness and the whole period of the - slow and balanced - fermentation lasted for 23 days. The malolactic fermentation and maturation took place in the barrels of 225 l, made out of Hungarian oak from

Zemplen and Mecsek wood. Age: 60% new, 20% 2 years old, 20% older.

During 16 months aging we selected only the most beautiful barrels and these were bottled separate as PILLANGO selection.

WINEMAKER-IN-CHIEF:

István Ipacs Szabó

TASTING NOTES

Butterfly /pillangó/ is a miracle of the Nature: it's the symbol of beauty and soul. It symbolises metamorphosis, just like how grape turns into wine. Harvested from the oldest merlot plantation of Pillango slope and selected from the most beautiful barrels of 16 months aging.

PILLANGO shows more than the varietal character does. Its complex, deep and definite, still lively and refreshing. The intensive fruity aromas of dried sour cherry and blackberry are melting with refined spicy notes. Catches us with its long-lasting spicy oaky finish (of chocolate).

CONSUME AT

17-18 °C

MEAL SUGGESTION

Nice match with game dishes with e.g. savoury forest fruit garnish. It is also recommended with bitter chocolate desserts.

BASIC ANALYSIS

Alcohol: 14,37 %

Total acidity: 4,8 g/l

Residual sugar: 1,3 g/l



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