

VYLYAN

WINE-INFO

VILLÁNYI FRANC 2015

WINE REGION

Villány, southwest of Hungary

EXPOSURE

Mandolas vineyard [in English: almond]

With southern exposure its cauldron shape conserves heat well.

Cabernet Franc loves it.

SOIL

Limestone bedrock, loess and clay topsoil

VINES

Planted in 2001

Density of plantation: 1,8m x 0,8m

VINTAGE – 2015

Excellent, extremely sunny, hot summer with a couple of heat alerts, but the vines were not frightened.

We started the harvest on the 1st of September and the ideal, warm, dry weather lasted till the middle of October. The harvested grape was harmonic, well-balanced and concentrated, the wine became fresh and lively in colour.

HARVEST

16th of October 2015.

By hand in 15 kg crates.

YIELD: 42 hl/Ha

BOTTLED:

in March 2017.

VINIFICATION-MATURATION

The harvest was during the cooler October, so we applied cold maceration in the beginning, to enhance fruitiness. Maceration on the skin took place in closed vats and lasted for 25 days, on 26-28°C. For extraction first we used opened and after closed pumping over. Malolactic fermentation and maturation

took place in barrels. Barrels: 225 l made out of Hungarian oak from Zemplen and Mecsek wood. Age: 30 % new, 40% 1-2 year old, 30% older. Bottled after 13 months.

WINEMAKER-IN-CHIEF:

István Ipacs Szabó

WINE REGION BRAND

According to the renewed **Villány appellation control** system, "Villányi Franc" appellation is a carefully selected 100% cabernet franc - the flagship brand of the wine region.

As **Michael Broadbent** says, "Cabernet Franc has found its natural home in Villány." Villányi Franc is the embodiment of elegance and harmony.

TASTING NOTES

Our 2015 Villányi Franc is the embodiment of elegance and harmony. This wine displays beautiful balance with vivid acidity and velvety tannins. Complex character, where refreshing fruitiness plays with opulent barrel notes.

CONSUME AT

16-17 °C

MEAL SUGGESTION

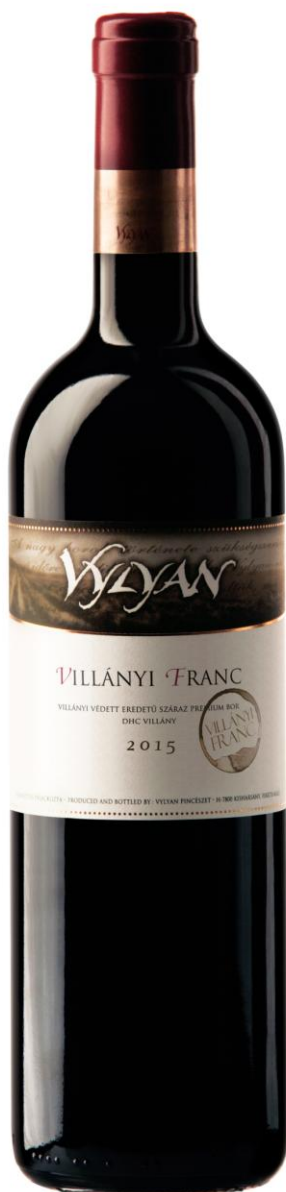
Favoured with beef, roasts, game dishes, stews, ripe cheese and bitter chocolate desserts.

BASIC ANALYSIS

Alcohol: 13,81 %

Total acidity: 4,89 g/l

Residual sugar: 2,7 g/l



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