



VYLYAN SZŐLŐBIRTOK
ÉS PINCÉSZET

BOR-INFÓ



BLAUFRANKISCH 2016

WINE REGION

Villány Wine Region
Városhegy (southern aspect and plateau)

SOIL

Limestone bedrock, loess and clay topsoil

VINEYARD

Planted in 2004.
Planting density: 1.8m x 1m
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

On 7 October 2014. Into 15 kg baskets, picked manually.

YIELD: 37 hl/hectare

VINIFICATION-MATURATION

Open-tank fermentation with two brief pumpings over each day. It was kept

with the grape skins for two weeks and fermented for 10 days.

Matured in 225-litre Hungarian oak barrels with the ages: one-third new, one-third one and two-year-old, one-third older. The wine was bottled after 12-month ageing in barrels.

BOTTLED: February 2018

HEAD WINEMAKER: István Ipacs Szabó

TASTING NOTES

One of our most popular wines is this Blaufrankisch or Kékfrankos. It shows the unique character of the variety in an honest and pure manner, creating a powerful and lively wine with the typically vivid acidity. This is why we love it.

The freshly poured wine brings about a bouquet of lustful and spicy scents. In the mouth this is complemented by the fruitiness of black cherry and rosehip, as well as the bitter aromas of dark chocolate. Its elegance shows through lively acids.

RECOMMENDED TEMPERATURE

Consume at 16-17 °C.

RECOMMENDED MEALS

It pairs well with spicy, yet not overwhelmingly heavy dishes, and also works perfectly in itself, musing on the uniqueness of the Blaufrankisch.

STORAGE

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

ANALYTICS

Alcohol: 12.94 %

Total acidity: 6.1 g/l



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Invert sugar content: 3.6 g/l



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