



## WINE-INFO

## CABERNET SAUVIGNON 2011

**WINE REGION**

Villany, southwest of Hungary

**EXPOSURE**

Dobogo vineyard  
South facing exposure

**SOIL**

Limestone bedrock, loess and clay topsoil.

**VINES**

Planted in 1992  
Density plantation: 3 m x 1 m

**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 and cool nights. Harvest in 2011 lasted from August 31<sup>st</sup> to October 13<sup>th</sup> under ideal weather conditions, a vintage we always dreamed of.

**HARVEST**

October 7-12<sup>th</sup>. By hand, in 15 kg crates.

**YIELD:** 29 hl/Ha

**VINIFICATION-MATURATION**

The fermentation and maceration was slow and evenly balanced.

The whole period for the two parts lasted 21 (tank) - 29 days at 26-28°C. The malolactic fermentation and maturation took place in barrels of 225 l made from Hungarian oak. Age: 30 % new, 20% 1 year old and 50% older.

Bottling after 17 months.

**BOTTLED** in July 2014

**BASIC ANALYSIS**

Alcohol: 14,4 %

Total acidity: 5,6 g/l

Residual sugar: 2,7 g/l



VILLANYI BORVIDÉK DHC VILLANY

**WINEMAKER-IN-CHIEF:**

István Ipacs Szabó

**TASTING NOTES**

Harmonious, rich wine with varietal character marked further by the terroir of Villany.

Cabernet Sauvignon is a real world traveller, who has seen a lot and knows a lot. It frequently comes into and goes out of fashion, but this doesn't bother the sauvignon. It performs reliably, it is always rich and capable of long cellar aging as it does in vintage 2011.

Ripe fruits (mulberry, prune, and cassis) and spices (cocoa, aniseed and tobacco) unfold in its warm scent. The sip is round, the tannins nicely blend in the sturdy structure. Its deep world leaves its mark in the long lasting finish too.

**CONSUME AT 17 °C****MEAL SUGGESTION**

Good choice with beef stews and roasts, feels gratifying during heavy meals.

**PACKAGING**

Cartons of 6 • 528 bottles / pallet

**CONTACT**

**Phone number:** +36-72/579-721

**Fax:** +36-72/579-702

**E-mail:** shop@vylyan.hu

**In person:** H-7800 Kisharsány, Fekete hegy, Hungary

[www.vylyan.hu/en](http://www.vylyan.hu/en)

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**AWARDS**

AWC Vienna 2014 - **Silver**

Tenkes Wine Challenge Siklós - **GOLD**

