

WINE-INFO

CHARDONNAY 2009

**WINE REGION**

Villány, southwest of Hungary

**EXPOSURE**

Pillango vineyard, Plateau

**SOIL**

Limestone bedrock, loess and clay topsoil.

**VINES**

Planted in 1992

Density plantation: 3m x 1 m

**YIELD**

46 hl/ha

**HARVEST**

3<sup>rd</sup> September.

By hand in 15 kg crates

**VINIFICATION-MATURATION**

The bigger part (3/4) was fermented in tanks: the fermentation temperature was around 16-20°C.

Barrel fermentation (1/4): the fermentation was much slower and the lees were stirred (batonnage). To compensate the hot vintage, in order to keep the natural acidity the wine did not go through on malolactic fermentation.

Both batches were blended and bottled after 8 months.

**BOTTLED** from May 2010.

**BASIC ANALYSIS**

Alcohol: 12,87 %

Total acidity: 5,55 g/l

Residual sugar: 1,11 g/l

**PACKAGING**

Cartons of 12 • 528 bottles / pallet



- 🍷 One of the most well-known grape varieties
- 🍷 Silky white wine with full character
- 🍷 Partly matured in new barrels and partly in steel tanks
- 🍷 Rich in aromas

**WINEMAKER-IN-CHIEF:**

István Ipacs Szabó

**TASTING NOTES**

A well-balanced, silky, dry wine reflecting fruits, flowers and a touch of minerality in its bouquet. It is partly matured in new barrels and partly in steel tanks to provide a more striking but full character. The fruit-driven style (pear, banana, pineapple) is complemented with a hint of spicy

oak notes (vanilla). It is a fine companion for creamy soups, white meat and fish.

**CONSUME AT 10-11°C**

**MEAL SUGGESTION**

Chill well as an aperitif, or perfect match with white meat, fish, creamy soups and pastas.

**CONTACT**

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*On the label a character of an ancient legend of Villány appears: Harka, the beautiful maiden, whom Belzebub couldn't resist.*