

WINE-INFO

CHARDONNAY 2011

**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

**CULTIVATION:** Guyot

**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 31<sup>st</sup> - October 13<sup>th</sup> under ideal harvest weather conditions, a vintage we always dreamed of.

**HARVEST**

3<sup>rd</sup> September.  
By hand in 15 kg crates

**YIELD**

41 hl/ha

**VINIFICATION-MATURATION**

It is partly matured in steel tanks (85%), partly (15%) in new barrels. The bigger part was fermented in tanks, temperature was around 16-20°C.

During barrel fermentation the lees were stirred (batonnage).

These two batches were finally blended.

**BOTTLED**

from December 2011.



**WINEMAKER-IN-CHIEF:**

István Ipacs Szabó

**TASTING NOTES**

It's tempting – silky, round, fruity and fresh. It is partly matured in steel tanks, smaller part in new barrels. The flowery and exotic fruit-driven style (pineapple and mango) is complemented with nice varietal notes reflecting vanilla and autumn fruits (apple, pear) and a touch of minerality.

**CONSUME AT 10-11°C**

**MEAL SUGGESTION**

It is a fine companion for cream sauces & soups, white meat and fish, or grilled vegetables.

**BASIC ANALYSIS**

Alcohol: 12,97 %  
Total acidity: 5,7 g/l  
Residual sugar: 0 g/l

**PACKAGING**

Cartons of 12 • 600 bottles / pallet



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*Named after a character of the ancient legend of Villány: HĚRKA, the beautiful maiden, whom the devil couldn't resist.*