

WINE-INFO

BOGYOLE/PRIMEUR 2009 (BO)

THE STORY BEHIND THE WINE

- *Goose and wine... - St. Martin's tradition in Hungary*

The new primeur wines in Hungary are released on St. Martin's Day (11. November). St. Martin was a fourth century Hungarian-born saint. There are many folk beliefs relating to him, and most have to do with geese and wine. According to one old saying, "Who does not eat goose on St. Martin's Day, will be hungry all year."

St. Martin's Day.

St. Martin's Day falls around the time when judgement is declared on the year's vintage, with the first tastings and geese are slaughtered, stuffed and gobbled up for this day. Hence, the saint is associated with wine. Fresh wine resembling France's Beaujolais Nouveau, is consumed on this day, with many traditional goose dishes.

- *Vylyan's label design tender*

Vylyan always takes the opportunity to support art that represents value and gladly help the initiatives of the open-minded, young and talented artists.

A good example for this is Vylyan's design tender for the label of Bogyole. Year by year they give the opportunity to art students at University of Pecs to design the label and introduce their talent to a wider audience.

WINE REGION

Villany, southwest of Hungary

EXPOSURE

Varoshegy vineyard

East exposure and plateau

SOIL

Limestone bedrock, loess and clay topsoil.

VINES

Planted in 2002

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

YIELD: 65 hl/Ha

HARVEST

September 9th

By hand in 15 kg crates.



VARIETIES: Zweigelt and Portugieser

VINIFICATION-MATURATION

This wine is made differently from other reds, the process called carbonic maceration or whole berry fermentation. That means: whole bunches of freshly picked, uncrushed grapes are in the vats filled with carbon dioxide. At the beginning the wine starts fermenting without oxygen, so the wine is born inside the berries. Fermentation ends after pressing. This technique preserves the fresh, fruity quality of the wine.

BOTTLED in October 2009.

BASIC ANALYSIS

Alcohol: 12,60 %

Total acidity: 5,8 g/l

Residual sugar: 0,8 g/l

WINEMAKER-IN-CHIEF: István Ipacs Szabó

TASTING NOTES

Fresh and bursting wine with delightful aromas of banana, bright red fruits (early cherry, sour cherry, red currant) and black coffee.

CONSUME AT 12-13 °C

"Typical" Beaujolais nouveau like, thus we suggest consuming it cooler than red wines in general.

MEAL SUGGESTION

It is most delicious when served with traditional goose dishes!

PACKAGING

Cartons of 12 • 600 bottles / pallet

CONTACT

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The first wine of the year!