



## WINE-INFO

## CABERNET SAUVIGNON 2006(CS)

**WINE REGION**

Villány, 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

**HARVEST**

October 19-26<sup>th</sup>. By hand, in 15 kg crates.

**QUANTITY MADE**

25.000 bottles / 187 hl

**YIELD:** 24 hl/Ha

**VINIFICATION-MATURATION**

The fully ripe grapes of 2006 gave the best condition for long maceration on the skin (lasted 26-25 days on 29-30 °C). For extraction we used, pumping over & delestage. The malolactic fermentation (using only natural yeast flora) and maturation took place mostly in the barrels: 225 l made out of Hungarian oak.

Bottling after 12 months.

**BOTTLED** in March 2007.

**BASIC ANALYSIS**

Alcohol: 14,14 %  
Total acidity: 5,8 g/l  
Residual sugar: 1,5 g/l

**PACKAGING**

Cartons of 12 • 600 bottles / pallet



VILLÁNYI BORVIDÉK DHC VILLÁNY



- 🍷 Robust, full-bodied red
- 🍷 Cabernet sauvignon is a real vagabond
- 🍷 One of the world's most widely recognized red variety
- 🍷 Warm and spicy scent
- 🍷 Remarkable array of aromas with a long-lasting finish
- 🍷 Fruity notes (blackcurrants and plums) are complemented with the notes of dark chocolate and tobacco
- 🍷 Matured in Hungarian oak barrels

**WINEMAKER-IN-CHIEF:** István Ipacs Szabó

**TASTING NOTES**

2006 Vintage

Cabernet Sauvignon is a real globetrotter, finds his home in nearly every wine country. Our Vintage 2006 is serious & respectful, needs a bit time

to unfold. First the fruitiness with bright acidity comes, almost together with the massive structure & typical varietal character (notes of blackcurrants, plums and red pepper) bolstered by friendly tannins.

**CONSUME AT** 16-17 °C

**MEAL SUGGESTION**

Makes a good choice for beef roasts and stews.

**CONTACT**

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**MAJOR AWARDS**

Austrian Wine Challenge - Silver

Mundus Vini – Silver

Sauvignon Forum, Czech Republic - Silver Medal

Siklós Wine Challenge – Great Gold Medal



*Ideal match of Villány grape and soil.*