

WINE-INFO

KADARKA 2007 (KA)

**WINE REGION**

Villany, southwest of Hungary

**EXPOSURE**

Varoshegy vineyard – plateau

**SOIL**

Limestone bedrock, loess and clay topsoil.

**VINES**

Planted in 2002

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

**VINTAGE**

The mildest winter ever, early leafing out, flowering by the end of May. Record warmth in July, after beneficial August rains beautiful (dry and sunny) autumn.

**HARVEST**

September 17-18<sup>th</sup>. By hand in 15 kg crates.

**YIELD:** 20 hl/Ha

**BASIC ANALYSIS**

Alcohol: 12,84 %

Total acidity: 5,4 g/l

Residual sugar: 2,1 g/l

**VINIFICATION-MATURATION**

The cold maceration for one week was followed by an intensive fermentation on 30-31°C. During the fermentation we used closed pumping over. The maturation took place in a new traditional wooden cask of 6500 l and some 3 years old barrels of 225 l, made out of Hungarian oak.

**BOTTLED** in September 2008.

**PACKAGING**

Cartons of 12 • 600 bottles / pallet



- 🍷 Autochthon grape variety
- 🍷 Medium body with lower tannins
- 🍷 Red with lively acids
- 🍷 Aging in traditional wooden casks
- 🍷 Produced in limited quantities
- 🍷 Exciting and spicy
- 🍷 Rich in fruits
- 🍷 Dried fruit notes like figs, pruned sour cherry and red currant)
- 🍷 Fine companion for Hungarian traditional dishes, barbeque, fish and Italian pasta
- 🍷 Serve gently-chilled

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

**TASTING NOTES**

2007 Vintage

Kadarka is a traditional autochthon grape variety - the first black grape of Villany (wine region of Hungary, southwest).

A rich fruity zesty and spicy wine was born in the 2007 vintage. The charming nose is almost reminiscent of some summer perfume. The palate is loaded with fresh fruitiness (sour cherry, raspberry and red currant) melded with zesty aromas (punch & black pepper).

**CONSUME AT** 14-15 °C

**MEAL SUGGESTION**

It is a fine companion for Hungarian traditional dishes, barbeques, fish, and Italian pasta.

**CONTACT**

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VILLÁNYI BORVIDÉK DHC VILLANY

*Spiciness defines the Kadarka character.  
A real rarity.*