

WINE INFO

MERLOT 2007 (ME)

WINE REGION

Villány, southwest of Hungary

EXPOSURE

Pillango and Mandolas vineyard
South-West and South facing exposure

SOIL

Limestone bedrock, loess and clay topsoil.

VINES

Planted in 1995, 1996 and 2001
Density of plantation:
3m x 1m and 1,8m x 0,8m

VINTAGE

Warmest winter ever, early budding; blooming in May. After hot July August brought beneficial rain. The whole autumn turned warm, dry and sunny and this has rounded up the whole vintage nicely.

HARVEST

12-17th October. By hand in 15 kg crates.

YIELD: 43 hl/Ha

VINIFICATION-MATURATION

We blend this single varietal Merlot from our most beautiful sites of Pillango and Mandolas single vineyards. In the hot 2007 vintage we applied shorter maceration on the skin (25-30 days on 29°C) and more intense fermentation. For extraction first we used opened and in the last tierce closed pumping over. The malolactic fermentation mostly took place in barrels.

Bottling after 12 months aging in 225 l and 6000 l Hungarian oak barrels and casks.

BOTTLED in June 2009.

BASIC ANALYSIS

Alcohol: 14,5 %
Total acidity: 5,6g/l
Residual sugar: 0,28 g/l
Glycerol: 9,1 g/l



VILLÁNYI BORVIDÉK DHC VILLÁNY



- ☞ Took root in our region more than a hundred years ago
- ☞ Captivates with its versatility
- ☞ Mediterranean vintage
- ☞ Mostly referred to as "SHE"
- ☞ Opened, straight and definite
- ☞ Rich in red berry fruits
- ☞ Cocoa and vanilla notes derived from oak barrel aging
- ☞ Brightened by zesty spices (chilli chocolate, mint and clove)

WINEMAKER-IN-CHIEF:

István Ipacs Szabó

TASTING NOTES

The variety is mostly referred to as "she". This vintage is showing a different face like her "older sister". Red berry fruit (cranberry, raspberry and ripe sour cherry) display good juicy intensity, brightened by zesty spices (chilli chocolate, mint, cocoa and fennel). It's lovable and easy to get close to.

CONSUME AT 16-17 °C

MEAL SUGGESTION

Nice match with barbecues and roasts with for instance forest-fruit jam.

PACKAGING

Cartons of 12 • 600 bottles / pallet

CONTACT

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MAJOR AWARDS

Berliner Wine Trophy – Gold Medal

Villány Wine Challenge –Gold Medal



Merlot: loveable wine, full of desire