



WINE-INFO

MONTENUOVO 2007 (MC)

WINE REGION

Villány, southwest of Hungary

EXPOSURE

Pillango and Mandolas vineyard
- South facing exposure

SOIL

Limestone bedrock, loess and clay topsoil.

VINES

Planted between 1992-2001
Density of plantation: 3m x 1m; 1,8m x 0,8m

HARVEST

September 7-14th for the Zweigelt,
September 8-25th for the Merlot,
September 25-October 2nd for the Cabernet Franc,
September 14- 15th for the Syrah.
By hand in 15 kg crates.

YIELD: 20-38 hl/Ha

VINIFICATION-MATURATION

To protect the grapes from extreme heat and sunburn we didn't pick the leaves. In the 2007 vintage accent is towards fruitiness, in practice it means shorter maceration on the skin and more intense fermentation. Maturation took place in barrels:

35% in 6000 l casks
65% in 225 l barrels

VARIETIES:

40 % Cabernet Franc
20% Merlot
23% Syrah
17% Zweigelt

It was bottled after 16 months barrel aging.

BOTTLED in February 2009.

BASIC ANALYSIS

Alcohol: 14,2 %
Total acidity: 5,5 g/l
Residual sugar: 2,0 g/l



VILLÁNYI BORVIDÉK DHC VILLÁNY

PACKAGING

Cartons of 12 • 600 bottles / pallet



- ☞ Concentrated and has long life
- ☞ Elegant and well-balanced
- ☞ Beside the domineering cabernet franc and syrah its spine is given by the fruity merlot and spicy zweigelt
- ☞ Round and harmonising aromas
- ☞ Its fruitiness is dominated by notes of ripe fruits (black-berry, raspberry, sour cherry)
- ☞ Its spiciness is defined by hints of cocoa and cappuccino
- ☞ Its complexity makes it good match with many kinds of dishes
- ☞ Wine lovers' favourite
- ☞ Nobel like Prince Nandor Montenuovo ,who owned parts of our vineyards at the beginning of the 20th century

WINEMAKER-IN-CHIEF:

István Ipacs Szabó

TASTING NOTES 2007 Vintage

The 2007 vintage is a harmonious blend of Cabernet Franc, Syrah and Merlot. By character it's a golden mean between the robust and the lively-fruity styles. Has depth and dimension. The aroma is dominated by ripe fruits complemented with spicy notes.

CONSUME AT 16-17 °C

MEAL SUGGESTION

Its complexity makes it a good match with many kinds of dishes.

CONTACT

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MAJOR AWARDS

Villány Wine Challenge –
Gold Medal

Pannon Wine Challenge,
Hungary – Top Wine

