



VYLYAN VINEYARDS AND WINERY

WINE-INFO

ÖRDÖG/BELZEBUB (ÖR)

WINE REGION

Villany, southwest of Hungary

VINEYARD

Mandolas and Varoshegy vineyards
South and South-West exposure

SOIL

Limestone bedrock, loess and clay topsoil

VINES

Planted in 2001 and 2002
Density plantation: 1,8 m x 0,8 m

HARVEST

September 6. – October 10. By hand in 15 kg crates.

YIELD: 38 hl/ha

VARIRTIES

Blafränkish 35 %
Zweigelt 25 %
Kadarka 20 %
Merlot 20 %

VINIFICATION-MATURATION

We harvested and vinified the grape varieties separately. The maceration on the skin was gentle and shorter for Kadarka, Blafränkish and Zweigelt; but the Merlot grape got a stronger & longer extraction. Aging took place in 225 l barrels (1/3), and that of 6500 l (2/3); made out of Hungarian oak from Zemplen and Mecsek wood.

BOTTLED after one year aging, in January 2009.

BASIC ANALYSIS

Alcohol: 13,75 %
Total acidity: 5,6 g/l
Residual sugar: 1,6g/l

PACKAGING

Cartons of 12 • 600 bottles / pallet



VILLÁNYI BORVIDÉK DHC VILLÁNY



WINEMAKER-IN-CHIEF: István Ipacs Szabó

TASTING NOTES

This blend is based on local/Hungarian varieties that create unique harmony and style. It is an energetic wine with strong character. Not its finesse, but its vitality that catches us. The spice, zest, and rich fruitiness (blackberry, black-currant, ripe sour cherry) of Blafränkish, Kadarka, and Zweigelt are complemented with the warmth of Merlot. Barrel aging makes it really demonic.

Belzebub, the devil of the old, local legend is lovable we wish the same to our newcomer!

CONSUME AT 14-15 °C

MEAL SUGGESTION

Good match with medium paprika dishes, roasts, Italian pasta and medium cheese.

CONTACT

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Winery of the Year 2008 in Hungary