

WINE-INFO

ROSÉ 2008 (RO)

WINE REGION

Villany, southwest of Hungary

EXPOSURE

Pillango and Mandolas vineyards
South, South-West exposure

SOIL

Limestone bedrock, loess and clay topsoil.

VINES

Produced from young vineyards
Density of plantation: 1,8 m x 0,8 m

YIELD: 35-60 hl/Ha

VARIETIES

Merlot
Kadarka

HARVEST

September 1st - September 19th
By hand in 15 kg crates.

VINIFICATION-MATURATION

Grape varieties: Merlot and Kadarka (autochthon grape variety - the first blue grape of Villany)

In order to keep the fresh fruitiness, we harvested the grapes earlier, than for red wines. Destemmed grapes were pressed after a few hours of cold maceration. Alcoholic fermentation was done in stainless steel; temperature was kept between 16 and 20°C. We store the wine in the tanks in order to keep the natural carbon dioxide, which helps to express gentle and smooth acidity.

BOTTLED from October 2008

BASIC ANALYSIS

Alcohol: 12,74 %
Total acidity: 5,5 g/l
Residual sugar: 1,0 g/l

The ROSÉ



VILLÁNYI BORVIDÉK DHC VILLANY



- Everybody likes it
- Light and fresh
- Refreshing
- Dynamic wine, usually sells out until the end of summer
- Made of early harvested blue grapes
- Lively, fresh in character
- With naturally preserved carbon dioxide
- Delicately scented
- Notes of red berries and exotic fruits
- Suits when served chilled as an aperitif or with light dishes

WINEMAKER-IN-CHIEF: István Ipacs Szabó

TASTING NOTES

2008 VIntage

This year's rosé is blended from the loveable merlot and the spicy kadarka. Lively, fruity and juicy wine as always; it is most delicious when served chilled as an aperitif or with light dishes.

CONSUME AT 9-10 °C

MEAL SUGGESTION

It is most delicious when served as an aperitif or with light dishes like salads and poultry roasts.

PACKAGING

Cartons of 12 • 600 bottles / pallet

CONTACT

Phone number: +36-72/579-721

Fax: +36-72/579-702

E-mail: shop@vylyan.hu

In person: H-7800

Kisharsány, Fekete-hegy, Hungary



On the label a character of an ancient legend of Villany appears: the Rooster, the saviour, who crowed his heart out for the sunrise.