

WINE-INFO

SYRAH 2006 (SY)

**WINE REGION**

Villany, southwest of Hungary

**EXPOSURE**

Mandolas vineyard: southern exposure, its cauldron shape conserves heat well.  
 Varoshegy: A plateau and a southerly facing area with a constant breeze.

**SOIL**

Limestone bedrock, loess and clay topsoil.  
 - South facing exposure

**VINES**

Planted in 2001 and 2004  
 Density plantation: 1,8 m x 0,8 m

**HARVEST**

October 16-17<sup>th</sup> and 24<sup>th</sup>. By hand in 15 kg crates.

**YIELD:** 21 hl/Ha

**VINIFICATION-MATURATION**

The mash was chilled for one week in order to bring out the spiciness and fruitiness. The total period of maceration lasted for 21-23 days on the skin at 30°C. For extraction we used pumping over and racking. The malolactic fermentation and maturation took place in the barrels of 225 l, made out of Hungarian oak from Zemplen and Mecsek wood; and 7% American oak. Bottling after 16 months.  
**BOTTLED** in March 2008.

**PACKAGING**

Cartons of 12 • 600 bottles / pallet

**BASIC ANALYSIS**

Alcohol: 14,52 %  
 Total acidity: 5,8 g/l  
 Residual sugar: 1,6 g/l



- 🍷 A real “macho”
- 🍷 Striking Mediterranean variety
- 🍷 Feels like home in Villany
- 🍷 Deep colour, almost purple
- 🍷 The nose is extremely complex
- 🍷 Full-bodied, concentrated wine
- 🍷 The long finish shows ripe grapefruit notes
- 🍷 Capable for long cellaring

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

**TASTING NOTES 2006 Vintage**

He’s a real „macho“ who’ll sweep you off your feet by his very appearance. However, the Mediterranean strong features conceal a valuable, sensuous nature.  
 The nose is extremely complex: from the milder cacao beans and intensive forest fruits aromas to the robust peppery spiciness.  
 The long finish shows ripe grapefruit notes. The wine has great potential and leaves behind the promise of long cellaring

**CONSUME AT 16-17 °C**

**MEAL SUGGESTION**

Good choice with beef, roasts or venison, spicy meals and ripe cheese.

**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

**MAJOR AWARDS**

Tonella Prestige Reserve Award  
 Berliner Wine Trophy Gold  
 Vinalies Internationales – Silver Medal  
 33th Challenge International du Vin – Bronz Medal  
 Decanter World Wine Awards – Silver Medal



VILLÁNYI BORVIDÉK DHC VILLÁNY



*Black grape started its journey from the world of the 1001 Arabian nights' from the town of Shiraz.*