

WINE-INFO

CABERNET FRANC 2007 (CF)

WINE REGION

Villany, southwest of Hungary

EXPOSURE

Mandolas vineyard – South facing

SOIL

Limestone bedrock, loess and clay topsoil.

VINES

Planted in 2001

Density of plantation: 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

September 24th - October 4th. By hand in 15 kg crates.

YIELD: 39 hl/Ha

VINIFICATION-MATURATION

The maceration on the skin took place in closed vats and lasted 20-35 days, on 28-30 °C. For extraction first we used opened and thereafter closed pumping over. The malolactic fermentation and maturation took place in the barrels. Barrels: 225 l made out of Hungarian oak from Zemplen and Mecsek wood. Age: 30 % new, 40% 1 year old, 30% older.

Bottling after 16 months.

BOTTLED in May 2009.

BASIC ANALYSIS

Alcohol: 15,06 %

Total acidity: 5,6 g/l

Residual sugar: 2,5 g/l

Glycerol: 10,0 g/l

CONTACT

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Kisharsány, Fekete hegy, Hungary



- 🔑 100% Cabernet Franc!
- 🔑 Cabernet Franc perfectly suits the terroir of Villany
- 🔑 This variety has a mission in Villany wine region
- 🔑 Unforgettable
- 🔑 Gripping and complex
- 🔑 Excellent structure and harmony
- 🔑 Smoother than his famous relative, Cabernet Sauvignon
- 🔑 Loaded with lovely ripe fruits complemented with spicy notes (chocolate, coffee, cedar)
- 🔑 Favoured with beef, roasts, game dishes and stews
- 🔑 Matures well

WINEMAKER-IN-CHIEF:

István Ipacs Szabó

TASTING NOTES 2007 Vintage

Cabernet Franc has found his new home in Villany. It perfectly suits the terroir and produces reliably year by year at our

estate.

This vintage is complex with serious structure, displays beautiful balance of vivid acidity and velvety tannins. The fruitiness and barrel notes (chocolate, coffee & cedar) are nicely balanced on the palate. It's a rich, well-poised and energetic wine, representing an excellent value in a sense of delicacy.

CONSUME AT 16-17 °C

MEAL SUGGESTION

Favoured with beef, roasts, game dishes, stews, ripe cheese and bitter chocolate desserts

PACKAGING

Cartons of 12 - 600 bottles / pallet

MAJOR AWARDS

Villány Wine Challenge – Great Gold Medal

Siklós Wine Challenge – Gold Medal

34. Challenge International du Vin – Silver Medal

Tonella Prestige Reserve – Medaillon D'Or

Pannon Wine Challenge – Top Wine

III. Mediterranean Wine Challenge – Silver Medal

Austrian Wine Challenge – Silver Medal

Népszabadság TOP 100 – Third best red wine



VILLÁNYI BORVIDÉK DHC VILLANY



Cabernet Franc has found his new home in Villany