

WINE-INFO

CHARDONNAY 2008 (CH)

WINE REGION

Villany, southwest of Hungary

EXPOSURE

Pillango vineyard, Plateau

SOIL

Limestone bedrock, loess and clay topsoil.

VINES

Planted in 1992

Density plantation: 3m x 1 m

YIELD

42 hl/ha

HARVEST

5th September.

By hand in 15 kg crates

VINIFICATION-MATURATION

The bigger part (80%) was fermented in tanks: the fermentation temperature was around 16-20°C.

Barrel fermentation (20%): the fermentation was much slower and the lees were stirred (batonnage). To compensate the hot vintage, in order to keep the natural acidity the wine did not go through on malolactic fermentation.

Bottling after 3 months.

BOTTLED from December 2008

BASIC ANALYSIS

Alcohol: 12,74 %

Total acidity: 5,5 g/l

Residual sugar: 0,9 g/l

Glycerol: 5,6 g/l

PACKAGING

Cartons of 12 • 600 bottles / pallet



- 🍷 One of the most well-known grape varieties
- 🍷 Silky white wine with full character
- 🍷 Partly matured in new barrels and partly in steel tanks
- 🍷 Rich in aromas
- 🍷 Fine companion for cream soups, white meat and fish.

WINEMAKER-IN-CHIEF:

István Ipacs Szabó

TASTING NOTES

Well-balanced dry wine reflecting autumn fruits, flowers and a touch of minerality in its bouquet. It is partly matured in new barrels and partly in steel tanks to provide a more striking

but full character. The fruit-driven style (citrus, pineapples) is complemented with a hint of spicy oak notes (vanilla).

CONSUME AT 10-11°C
MEAL SUGGESTION

Chill well as an aperitif, or perfect match with white meat, fish, creamy soups and pastas.

CONTACT

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On the label a character of an ancient legend of Villany appears: Harka, the beautiful maiden, whom Belzebub couldn't resist.