

WINE-INFO

PINOT NOIR 2006 (PN)

WINE REGION

Villany, southwest of Hungary

EXPOSURE

Gombas (East facing) Dobogo (South facing), Varerdo (West facing) and Mandolas (plateau and North facing) vineyards

SOIL

Limestone bedrock, loess and clay topsoil.

VINES

Planted in 1992 and 2001
Density plantation: 3 m x 1 m and 1,8m x 0,8m

HARVEST

26th September - October 2nd. By hand in 15 kg crates.

YIELD: 22 hl/ha

BASIC ANALYSIS

Alcohol: 13,43 %
Total acidity: 5,5 g/l
Residual sugar: 1,7 g/l
Glycerol: 8,8 g/l

VINIFICATION-MATURATION

We harvested the grapes from 4 vineyards, and we vinified them separate. We put the destemmed grapes (trying to preserve the berries, without crushing) to the open wooden vats. After one week cold maceration (at 8-12°C) maceration's total period was 15-19 days on the skin. We applied plunging (by feet also) to crush and open up berries. Maturation took place in light and middle toasted Hungarian oak barrels of 225 litres. Barrels: Oak from Zemplen and Mecsek wood. Age: 1/3 new, 1/3 1 year old, 1/3 2 years old. Bottling after 12 months with using medium earth filtration.

BOTTLED in October 2007.

PACKAGING

Cartons of 12 • 600 bottles / pallet



- 🍷 Seduces you with finesse, not with big body
- 🍷 The most exciting variety
- 🍷 Can stand no mediocrity neither in the vineyard nor in the cellar
- 🍷 A complex wine
- 🍷 Invincible elegance
- 🍷 Harvested from the best vineyards
- 🍷 Unique, delicate, silky acidity
- 🍷 Good companion with lamb and duck
- 🍷 Capable of long bottle-aging
- 🍷 International award winner

WINEMAKER-IN-CHIEF: István Ipacs Szabó

TASTING NOTES

Vintage 2006: The story of our love affair with Pinot started in 1992 and since then we've been experimenting this variety with great pleasure. This grape is famously delicate and exciting. 'It can stand no mediocrity in the vineyard or cellar.

It is a constant challenge to get closer to it's moody character.

It provides an elegant, luscious and sophisticated wine. Just as our 2006 Pinot with "perfume" and charm, in one word: finesse.

We believe that the old vineyards were giving the frame or the structure of the wine, while the new vineyards the "perfume" and charm.

The rich, delicate aromas make the wine a good match with number of dishes.

CONSUME AT 15°C

MEAL SUGGESTION

The rich, delicate aromas make the wine a good match with a number of dishes. Good companion with lamb, game, foie gras, roasts, and goat cheese.

CONTACT

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MAJOR AWARDS

Villány Wine Challenge- Great Gold Medal

Austrian Wine Challenge – Silver Medal

Mundus Vini – Silver Medal

Decanter World Wine Awards- Silver Medal



Wine of the real gourmand