

WINE-INFO

PINOT NOIR 2008

WINE REGION

Villány, southwest of Hungary

EXPOSURE

Gombas (East facing) and Varerdo (West facing) vineyards

SOIL

Limestone bedrock, loess and clay topsoil.

VINES

Planted in 2001 and 2003

Density plantation: 1,8m x 0,8m

CULTIVATION

Cordon royat

VINTAGE - 2008

Average winter, followed by early blooming then the start of ripening. Early vintage, record warmth and cold in September, pleasant October. The wines are intensely fruity, balanced with elegant acids and tannins.

HARVEST

26-31th August. By hand in 15 kg crates.

YIELD: 34 hl/ha

VINIFICATION-MATURATION

We put the destemmed grapes (trying to preserve the berries, without crushing) to the open wooden vats. After 5-7 days long cold maceration (at 8-12°C) maceration's total period was 17-20 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. Age: 1/3 new, 1/3 1 year old, 1/3 2 years old. Bottling after 12 months.

BOTTLED in August 2010.

WINEMAKER-IN-CHIEF:

István Ipacs Szabó

BASIC ANALYSIS

Alcohol: 12,81 %

Total acidity: 5,0 g/l

Residual sugar: 0 g/l



- ☞ Seduces you with finesse, not with big body
- ☞ The most exciting and the most challenging variety
- ☞ Can stand no mediocrity neither in the vineyard nor in the cellar
- ☞ A complex wine
- ☞ Unique and delicate acidity
- ☞ Capable of long bottle-aging
- ☞ At a young age it is fruity with silky acids, later it has the aromas of fallen leaves, leather and truffle

TASTING NOTES

2008 vintage Pinot is fresh and bright with nice red fruity character. The charm is given by his natural beauty. Rich and complex, well balanced in taste: the fruit-driven style (sour cherry, cherry, strawberry) is in tune

with subtle oak notes (clove, herbs, green tea, cinnamon, punch, milk chocolate) which accentuates the lingering finish. This wine seduces with its elegance and finesse. It's like a ballet dancer, delicate and fragile but lusty and full of zip!

CONSUME AT 15°C

MEAL SUGGESTION

Good match with various dishes like lamb or duck.

STORAGE

Capable of long bottle aging. It shows marked changes in character in the bottle, making it an adventure to follow its progress through the years.

PACKAGING

Cartons of 12 • 600 bottles / pallet

CONTACT

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MAJOR AWARDS

Villány Wine Challenge – Gold Medal

Monde Selection 2011 – Silver Medal

Decanter World Wine Awards – Silver Medal

Pannon Wine Challenge, Hungary – Top Wine

Austrian Wine Challenge – Seal of Approval



VILLÁNYI BORVIDÉK - DHC VILLÁNY