

WINE-INFO

ROSÉ 2009 (RO)

WINE REGION

Villány, southwest of Hungary

EXPOSURE

Varoshegy and Mandolas vineyards (Plateau and Southern facing)

SOIL

Limestone bedrock, loess and clay topsoil.

VINES

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

YIELD: 35-60 hl/Ha

VARIETIES

Merlot
Kadarka

HARVEST

August 27th - September 10th
By hand in 15 kg crates.

VINIFICATION-MATURATION

Grape varieties: Merlot and Kadarka (autochthon grape variety - the first blue grape of Villány)

In order to keep the fresh fruitiness, we harvested the grapes earlier, than for red wines. Destemmed grapes were pressed after a few hours of cold maceration. Alcoholic fermentation was done in stainless steel; temperature was kept between 16 and 20°C. We store the wine in the tanks in order to keep the natural carbon dioxide, which helps to express gentle and smooth acidity.

BOTTLED from October 2009

BASIC ANALYSIS

Alcohol: 12,70 %
Total acidity: 6,9 g/l
Residual sugar: 1,0 g/l
Glycerol: 5,7 g/l



VILLÁNYI BORVIDÉK DHC VILLÁNY



- 🍷 The ROSÉ
- 🍷 Everybody likes it
- 🍷 Light and fresh
- 🍷 Refreshing
- 🍷 Dynamic wine
- 🍷 Made of early harvested blue grapes
- 🍷 Lively, fresh in character
- 🍷 With naturally preserved carbon dioxide
- 🍷 Delicately scented
- 🍷 Notes of red berries and exotic fruits
- 🍷 Suits when served chilled as an aperitif or with light dishes

WINEMAKER-IN-CHIEF:

István Ipacs Szabó

TASTING NOTES

2009 Vintage

This year's rosé is blended from the loveable merlot and the spicy kadarka. Lively, fruity and juicy wine as always; it is most delicious when served chilled as an aperitif or with light dishes.

CONSUME AT 9-10 °C

MEAL SUGGESTION

It is most delicious when served as an aperitif or with light dishes like salads and poultry roasts.

PACKAGING

Cartons of 12 • 600 bottles / pallet

CONTACT

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On the label a character of an ancient legend of Villány appears: the Rooster, the saviour, who crowed his heart out for the sunrise.