

WINE-INFO

ROSÉ 2011

WINE REGION

Villány, southwest of Hungary

EXPOSURE

Varoshegy, Mandolas, Dobogo vineyards

SOIL

Limestone bedrock, loess and clay topsoil.

VINES

Density of plantation:
3m x 1m, 1,8m x 0,8m

CULTIVATION Cordon royat

VINTAGE -2011

Long and cold winter; warm and sunny spring; cooling down in July, but from August to October nice and long summer with warm days, cool nights. Harvest 2011: August 31st - October 13th under ideal harvest weather conditions, a vintage we always dreamed of.

HARVEST

August 31st – September 17th
By hand in 15 kg crates.

YIELD: 46-71 hl/Ha

VINIFICATION-MATURATION

We pressed the grapes for Rosé in whole cluster, so it resulted in fine and clear must. Grapes were pressed right away, without maceration; this gives the wine a bright and rosy tone. 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 2011



WINEMAKER-IN-CHIEF:

István Ipacs Szabó

TASTING NOTES

Ethereal rosé with delicate fragrance of exotic fruits (mango, pineapple) and flower nuances (rose petals). Lively and juicy on the palate with naturally preserved carbon dioxide.

BASIC ANALYSIS

Alcohol: 12,10 %
Total acidity: 5,6 g/l
Residual sugar: 0,7 g/l

CONSUME AT 9-10 °C

MEAL SUGGESTION

Suits when served chilled as an aperitif or with light dishes like salads and poultry roasts.

PACKAGING

Cartons of 12 • 600 bottles / pallet

CONTACT

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AWARDS

Prestige Reserve Award, Hungary:
TOP 10 new release in 2011



VILLÁNYI BORVIDÉK DHC VILLÁNY

On the label is one of the characters of the old, local legend of Villány: the ROOSTER, the savior, who crowed his heart out for the sunrise.