

WINE-INFO

ZWEIGELT 2008

WINE REGION

Villány, southwest of Hungary

VINEYARD

Varoshegy vineyard – south facing and Dobogo vineyard south facing

SOIL

Limestone bedrock, loess and clay topsoil.

VINES

Dobogo: Planted in 1992

Density plantation: 3 m x 1 m

Varoshegy: Planted in 2002

Density plantation: 1,8 m x 1 m

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

17th and 19th September 2008. By hand in 15 kg crates.

YIELD: 49 hl/Ha

VINIFICATION-MATURATION

The five-day-long cold maceration was followed by fermentation. For extraction we used opened pumping over. The total period of maceration on the skin was 18 days.

The maturation took place in one and two years old barrels of 225 l.

Bottling after 1,5 years barrel aging, in June 2010.

BASIC ANALYSIS

Alcohol: 13,4 %

Total acidity: 5,2 g/l

Residual sugar: 1,01 g/l



VILLÁNYI BORVIDÉK DHC VILLÁNY

WINEMAKER-IN-CHIEF: István Ipacs Szabó

TASTING NOTES


Zweigelt is an individually spicy, exciting variety, it is shown in our 2008 vintage.

The warm nose pleasantly cites blackberry, punch and cinnamon notes. The blackberry note continues on the palate, complemented with cocoa and ginger notes. It is a medium bodied, fleshy wine.

CONSUME AT 17-18 °C

MEAL SUGGESTION

Perfect match with air-dried ham and black olive bites. Fine companion also for hotter sausages and local salamis!

STORAGE

Nice and mature wine, open a bottle any time!

PACKAGING

Cartons of 12 • 600 bottles / pallet

CONTACT

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