



## DUENNIUM 2006

### WINE REGION

Villany, southwest of Hungary

### EXPOSURE

Dobogo, Pillango and Mandolas vineyards  
South and west facing exposure

### SOIL

Limestone bedrock, loess and clay topsoil.

### VINES

Planted between 1992–1996 and in 2001  
Density plantation: 3 m x 1 m, 1,8 x 0,8 m

### HARVEST

October 11-17<sup>th</sup> for Merlot  
October 18-21<sup>st</sup> for Cabernet Franc  
October 21-25<sup>th</sup> for Cabernet Sauvignon  
By hand in 15 kg crates.

**YIELD: 35 hl/Ha**

### VINTAGE

A splendid, elegant, very balanced vintage basically for all varieties. After late spring and a versatile summer, the whole autumn turned warm and sunny and this has rounded up the whole vintage nicely.

### VARIETIES

Merlot 40%  
Cabernet Franc 33%  
Cabernet Sauvignon 27%

### VINIFICATION-MATURATION

This is our sixth Duennium blended from Merlot, Cabernet Franc and Cabernet Sauvignon. 2006 vintage was concentrated and mature so we applied long maceration on the skin (26-35 days) and several delestage.  
The malolactic fermentation and maturation took place in the barrels. Barrels: 225 l made out of Hungarian oak from Zemplen and Mecsek wood. Age: 50 % new and 50% 1 year old.  
During 18 month aging we selected the barrels with the strongest character and blended these.

**BOTTLED** in June 2008.



VILLANYI BORVIDÉK DHC VILLANY



**DUENNIUM** is the „flagship“ of our winery - only made in the best vintages, produced from carefully selected grapes of the best vineyards.

### WINEMAKER-IN-CHIEF:

István Ipacs Szabó

### TASTING NOTES

2006 Vintage

It is a ripe and complex wine, the different varieties frame a mature unity.

It has an explicit, upstanding and balanced structure with ripe tannins, vital acidity and velvety texture.

The aromas are intense and complex with notes of ripe fruits (dark forest fruits), star anise, cedar, cinnamon and clove.

The palate is massive but fruity at the same time. The rich flavour is dominated by caramel, tobacco and creamy chocolate mousse. It has a long-lasting finish, ...extension of the moment.

### BASIC ANALYSIS

Alcohol: 15,25 %

Total acidity: 5,3 g/l

Residual sugar: 2,5 g/l

Extract: 34,4 g/l

**CONSUME AT 17-18 °C**

### MEAL SUGGESTION

Good choice with venison, joint of beef and steaks. It is also recommended with dark chocolate desserts.

### STORAGE

Capable for long cellaring. A must-have in your wine collection!

### PACKAGING

Cartons of 12 • 600 bottles / pallet

### CONTACT

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### MAJOR AWARDS

Monde Selection – Silver

Tonella Prestige Reserve – Top Wine

VinAgora – Silver

Austrian Wine Challenge – Silver Medal

