

WINE-INFO

MANDOLÁS 2006 (MA)

**WINE REGION**

Villany, southwest of Hungary

**EXPOSURE**

**Mandolas vineyard:** With southern exposure and its cauldron shape conserves heat well, that's because cabernet franc loves it.

**SOIL**

Limestone bedrock, loess and clay topsoil.

**VINES**

Planted in 2001

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

**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.

**HARVEST**

20<sup>th</sup> October. By hand in 15 kg crates.

**YIELD:** 26 hl/Ha

**VINIFICATION-MATURATION**

Harvested from the exceptional area, the cabernet franc grapes were unique from the beginning; as a must it was rich and chunky. Maceration lasted for 45 days on the skin. The malolactic fermentation and maturation took place in the barrels of 225 l, made out of Hungarian oak from Zemplen and Mecsek wood. Age: 80% new, 20% 2 years old. During 19 months aging we selected only the most beautiful barrels and these were bottled separate as Mandolas selection.

**BOTTLED** in June 2008

**BASIC ANALYSIS**

Alcohol: 15,5 %

Total acidity: 5,9g/l

Residual sugar: 2,9 g/l

Glycerol: 11,4 g/l



- ☞ From the best cabernet franc plantations of Mandolas vineyard
- ☞ The slope was named after the old almond trees that used to grow there in the past
- ☞ Shows exceptional complexity
- ☞ Great balance and harmonious structure
- ☞ Straight, well-poised and graceful
- ☞ Fruity aromas (black currant) are melded with spicy oak notes (coffee, dark chocolate and vanilla)
- ☞ Catches us with a very long-lasting finish
- ☞ Capable of long bottle-aging

**WINEMAKER-IN-CHIEF:** István Ipacs Szabó

**TASTING NOTES**

A unique vintage bears its fruit: the best grapes of a unique terroir provided this exceptional wine, showing that Cabernet Franc has a mission in Villany wine region!

It is a definite Southern character wine, richly concentrated, deep, complex and gripping. Nicely balanced structure with fruity aromas (black-currant) melded with spicy oak notes (coffee, dark chocolate and vanilla).

Catches us with a very long-lasting finish!

**CONSUME AT** 16-17 °C

**MEAL SUGGESTION**

Favoured with beef, roasts, the red meat of venison and other game, ripe cheese and chocolate desserts. Worth trying with a cigar!

**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**

Szeged Wine Challenge, Hungary – Gold Medal

Pannon Wineregion Top 25, Hungary – Top Wine VinAgora – Silver Medal

Austrian Wine Challenge, Wien - Silver Medal

Mundus Vini, Germany - Silver Medal



**MANDOLAS shows that cabernet franc has a mission in the Villany wine region. The harmony itself.**