

WINE-INFO

ÖRDÖG/BELZEBUB 2008

WINE REGION

Villany, southwest of Hungary

VINEYARD

Mandolas and Varoshegy vineyards
South and South-West exposure

SOIL

Limestone bedrock, loess and clay topsoil

VINES

Planted in 2001 and 2002
Density plantation: 1,8 m x 0,8 m

HARVEST

September 18th for the kadarka,
September 9th and 18th for the merlot,
September 23rd for the blaufränkish,
September 17th, 19th for the zweigelt.
By hand in 15 kg crates.

YIELD: 38 hl/ha

VARIETIES

Zweigelt 30 %
Blaufränkish 25 %
Kadarka 22 %
Merlot 23 %

VINIFICATION-MATURATION

We harvested and vinified the grape varieties separately. The maceration on the skin was gentle and shorter for Kadarka, Blaufränkish and Zweigelt; but the Merlot grape got a stronger & longer extraction. Aging took place in elder 225 l barrels (40%), and that of 6500 l (60%); made out of Hungarian oak from Zemplen and Mecsek wood.

BOTTLED after two years aging, from January 2011.

BASIC ANALYSIS

Alcohol: 13,73 %
Total acidity: 5,0 g/l
Residual sugar: 0,0g/l

🍷 The devil of Villany



- 🍷 The temptation itself
- 🍷 Its vitality, that catches us
- 🍷 Based on local varieties like zweigelt, blaufränkish and kadarka
- 🍷 Perfect match with Hungarian cuisine
- 🍷 Barrel aging is giving the demonic touch
- 🍷 For everyday drinking...You don't even have to consult your pharmacist!

WINEMAKER-IN-CHIEF: István Ipacs Szabó

TASTING NOTES

A blend based on local/Hungarian varieties. It creates unique harmony and style showing the traditional flavour of the region.

The zest and vividness of zweigelt, blaufränkish and kadarka are complemented with the warmth of merlot.

The fascinating fragrance is filled with ripe fruitiness reminiscent of blackberry, raspberry, black-currant and sour cherry. The palate is meaty and silky, complemented by the spicy notes of chocolate and punch. Barrel aging makes it really demonic.

CONSUME AT 14-15 °C

MEAL SUGGESTION

Good match with medium paprika dishes, roasts, Italian pasta and medium cheese.

PACKAGING

Cartons of 6 • 600 bottles / pallet

CONTACT

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MAJOR AWARDS

Austrian Wine Challenge – Seal of Approval



Blend based on Hungarian varieties

named after Belzebub, the amorous devil of the old local legend