

WINE-INFO

BOGYÓLE/PRIMEUR 2010

THE STORY BEHIND THE WINE

- *Goose and wine... - St. Martin's tradition in Hungary*

The new primeur wines in Hungary are released on St. Martin's Day (11. November). St. Martin was a fourth century Hungarian-born saint. There are many folk beliefs relating to him, and most have to do with geese and wine. According to one old saying, "Who does not eat goose on St. Martin's Day, will be hungry all year."

St. Martin's Day.

St. Martin's Day falls around the time when judgement is declared on the year's vintage, with the first tastings and geese are slaughtered, stuffed and gobbled up for this day. Hence, the saint is associated with wine. Fresh wine resembling France's Beaujolais Nouveau, is consumed on this day, with many traditional goose dishes.

- *Vylyan's label design tender*

Vylyan always takes the opportunity to support art that represents value and gladly help the initiatives of the open-minded, young and talented artists.

A good example for this is Vylyan's design tender for the label of Bogyóle. Year by year they give the opportunity to art students at University of Pecs to design the label and introduce their talent to a wider audience.

WINE REGION

Villány, southwest of Hungary

EXPOSURE

Városhegy vineyard

East exposure and plateau

SOIL

Limestone bedrock, loess and clay topsoil.

VINES

Planted in 2002

Density of plantation: 1,8 m x 1 m

YIELD: 54 hl/Ha

CULTIVATION Cordon royat

VINTAGE -2010

Long, snowy winter; rainy and cool spring with fast consistent blooming; diverse summer with extremes of hot and dry and rainy periods. Cooling down at the end of August; variable, rainy September; sunny, dry but cool October.

**HARVEST**

September 9th

By hand in 15 kg crates.

VARIETIES: Zweigelt and Portugieser

VINIFICATION-MATURATION

This wine is made differently from other reds, the process called carbonic maceration or whole berry fermentation. That means: whole bunches of freshly picked, uncrushed grapes are in the vats filled with carbon dioxide, temperature was kept between 22 and 29 °C. At the beginning the wine starts fermenting without oxygen for 4-5 days, so the wine is born inside the berries. Fermentation ends after pressing. This technique preserves the fresh, fruity quality of the wine.

BOTTLED on 25th-26th October 2010

BASIC ANALYSIS

Alcohol: 11,95 %

Total acidity: 5,1 g/l

Residual sugar: 0,9 g/l



First wine of the vintage



"Beaujolais" of the slopes of Villány



Fresh, delicately scented and playful



Unmistakable primeur like character

WINEMAKER-IN-CHIEF: István Ipacs Szabó

TASTING NOTES

Fresh and bursting wine with delightful aromas of bright red fruits (raspberry) and banana. This wine is made differently than other reds, fermented in whole cluster excluding oxygen so the wine is born inside the berries.

CONSUME AT 12-13 °C

"Typical" Beaujolais nouveau like, thus we suggest consuming it cooler than red wines in general.

MEAL SUGGESTION

Most delicious when it is served with traditional goose dishes!

PACKAGING

Cartons of 12 • 600 bottles / pallet

CONTACT

Phone number:

+36-72/579-721

Fax: +36-72/579-702

E-mail: shop@vylyan.hu

In person: H-7800 Kisharsány,

Fekete-hegy, Hungary



The first wine of the year!