

WINE-INFO

PORTUGIESER 2010

WINE REGION

Villany, southwest of Hungary

EXPOSURE

Pillango vineyard (South and West facing) and Varoshegy (East facing and plateau)

SOIL

Limestone bedrock, loess and clay topsoil.

VINES

Planted in 1997 and 2002
Density plantation: 3 m x 1 m and 1,8 m x 1 m

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

8th-9th September 2010. By hand in 15 kg crates.

YIELD: 42 hl/Ha

VINIFICATION-MATURATION

We applied two kinds of wine-making technology:

Batch 1: The accent is on fruitiness, in practice it means cold maceration (at 8-10°C) with a few extraction of the grape by using closed pumping over.

Batch 2: Longer maceration on the skin, higher fermentation temperature.

Malolactic fermentation took place in stainless steel tanks and aging in traditional wooden casks of 6500 litre.

BOTTLED from December 2010



- 🍷 The most significant grape variety of Villany wine region
- 🍷 With varietal character
- 🍷 A lovely wine for everyday drinking.

WINEMAKER-IN-CHIEF:

István Ipacs Szabó

TASTING NOTES 2010 Vintage Portugieser is the most significant grape variety in the Villany wine region.

It is an easy going wine with velvety tannins. The accent is on sour cherry and plum followed by a hint spiciness of black pepper.

CONSUME AT 12-13 °C, fresher than heavier reds.

MEAL SUGGESTION

It is a good match with Hungarian and Italian cuisine.

PACKAGING

Cartons of 12 • 600 bottles / pallet

BASIC ANALYSIS

Alcohol: 11,77 %
Total acidity: 4,20 g/l
Residual sugar: 0,80 g/l

CONTACT

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VILLÁNYI BORVIDÉK DHC VILLÁNY



*On the label a character of an ancient legend of Villany appears:
the Cat, who is proud and independent but*