

WINE-INFO

RIESLING 2010

**WINE REGION**

Villány, southwest of Hungary

**EXPOSURE**

Pillango and Dobogo vineyards  
- South, South-West exposure

**SOIL**

Limestone bedrock, loess and clay topsoil

**VINES**

Planted in 1992

Density plantation: 3 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**

September 22<sup>th</sup> for the Welschriesling

September 24<sup>th</sup> for the Rhine Riesling

By hand in 15 kg crates.

**VINIFICATION-MATURATION**

The grapes were vinified separately. Must settling and fining was followed by the blending.

Alcoholic fermentation was done in stainless steel tanks; the temperature was kept between 16 and 20°C. The wine did not go through on malolactic fermentation in order to keep the natural acidity.

**VARIETIES:**

65% Rhine Riesling

35% Welschriesling

**BOTTLED**

from the end of November 2010.

**BASIC ANALYSIS**

Alcohol: 11,85 %

Total acidity: 7,5 g/l

Residual sugar: 0 g/l



- ☞ Purely embodies the wine for "everyday drinking"
- ☞ Zesty, lovely, fresh
- ☞ Made reductive
- ☞ Blend of Rhine Riesling and Welschriesling
- ☞ Vivid, rich in fruit flavours
- ☞ Marked by refreshing citric notes
- ☞ With naturally preserved carbon-dioxide
- ☞ Excellent as an aperitif

**WINEMAKER-IN-CHIEF:**

István Ipacs Szabó

**TASTING NOTES**

Blend of Welsch- and Rhine Riesling. Although the two Rieslings are not related as vines, they create a harmonic wine blend.

The result is a zesty, lively white wine marked by refreshing notes of lime and pineapple. Vibrant on the palate, finishing with crisp acidity typical of the vintage. As Vylyan whites in general it tends to show a touch of minerality.

**CONSUME AT 9-10°C**

**MEAL SUGGESTION**

Serve well chilled as an aperitif or with fish and white meat.

**PACKAGING**

Cartons of 12 • 600 bottles / pallet

**CONTACT**

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*On the label a character of an ancient legend of Villány appears: the Witch, who is flexible, inventive, tricky –like a real mother*