



## VILI PAPA CUVÉE 2006 / 2009 / 2011

THUMMERER PINCE, EGER

0,75l

### DESCRIPTION

Type of the wine: **RED**

Grape variety: **2009/2011:**  
**60% CABERNET FRANC, 30% MERLOT, 10% CABERNET SAUVIGNON**

Sugar / alcohol content: **DRY / 0,6 g/l (2009) 14,72 % v/v; címkén: 14,5% v/v (2009)**

Terroir, vineyard: **EGER WINE REGION, NOVAJ JUHSZALAGOS DÜLŐ, SZOMOLYA NAGYVÖLGY-TETŐ**

Training system: **GUYOT, 240 X 100 CM DISTANCE BETWEEN LINES AND VINES**

Harvest: **HAND AND MACHINE HARVEST**

Technology: **VERY LOW YIELD, AGING IN NEW BARRIQUE**

Quality level: **SUPERIOR**

Temperature: **16–18 °C**

Food pairing: **CURED BEEF, GAMES – DEER, MOUFFLON  
(EG.: DEER TENDERLOIN WITH FOREST MUSHROOMS)**

Description: **A Bordeaux Blend with extremely dark ruby colour. Very intense on the nose with rich fruitiness and spices. A notable extract sweetness on the palate. Velvety tannins, long, exciting finish. It has a potential of around 20 years.**

Available quantity: **3.000 BOTTLES**

Ex-cellar price : **N/A**

Results: **– Challenge International du Vin 2014 – Silver medal  
– Challenge International du Vin 2015 – Bronze medal  
– Eger Regional Wine Contest 2014 – Gold medal  
– XXXV. National Wine Contest – Gold medal  
– 16.VinAgora International Wine Contest – Silver medal**

