



VILLÁNYI FRANC 2012

WENINGER & GERE WINERY 0,75l

DESCRIPTION

Type of the wine: **RED, DRY**

Grape variety: **CABERNET FRANC 100%**

Sugar / alcohol content: **1,8 g/l 14,5 %**

Terroir, vineyard: **CSILLAGVÖLGY**

Training system: **MEDIUM CORDON WITH 230X160 DOUBLE GUYOT**

Harvest: **HAND HARVESTED**

Technology: **Alcohol fermentation in stainless steel, malolactic fermentation in wooden barrel. 80% of the wine is aged in new, while 20% is aged in second use barrique for 16 months.**

Quality level: **PREMIUM**

Temperature: **16–18 °C**

Food pairing: **RED MEAT, MATURED CHEESE, DESSERTS WITH COFFEE AND CHOCOLATE**

Description: **Toasty aromas and vanilla. Sweet on the nose cooled with some eucalypt, refreshed by black and red berry fruits. On the palate the fruits are still slightly in the background, but show full ripeness, especially the dried black-berry, blueberry and sour cherry. Its tannins are not exaggerated, they are refined, ripe and let the flavours develop. The acidity is pleasant, eases the rather heavy character of the wine given by the vintage. Deep, dark colour with rich flavours and long length. A wine with great ageing potential.**

Available quantity: **N/A BOTTLES**

Ex-cellar price : **6.900 HUF / 22–23 EUROS**

