



# VILLÁNYI CSANÁD CUVÉE 2012

KOCH WINERY 0,75 l

## DESCRIPTION

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

Grape variety: **CABERNET FRANC 50%, MERLOT 25%, CABERNET SAUVIGNON 25%**

Sugar / alcohol content: **N/A g/l 14,5 %**

Terroir, vineyard: **VILLÁNY WINE REGION, IMRE-VALLEY IN DIÓSVISZLÓ COMMUNE**

Training system: **KNIFFIN AND GUYOT**

Harvest: **MANUAL HARVEST**

Technology: **Fermented in wooden vat and aged in small oak barrel for 14 months, then in bottle for 16 months.**

Quality level: **'PRÉMIUM' (FLAGSHIP WINE)**

Temperature: **18–19 °C**

Food pairing: **GAME DISHES**

Description: It has the colour of pomegranate. Regarding the nose the first impression is that of punch and vanilla waking up a series of associations of the taster. Besides them we can smell several fruits like blueberry and blackberry. Then behind them we can discover a kind of 'propolis' note resulting from bottle aging. On the palate vanilla is still dominant accompanied by sweet, dark berry fruits and spices. Significant body, relatively high alcohol, integrated tannins, soft acidity form the wonderful composition of this wine.

Available quantity: **4.800 BOTTLES**

Ex-cellar price: **7.590 HUF / 22–23 EUROS**

Story: Csanád Cuvée is the flagship wine of Vin Art Winery made with the highest care and attention. The wine is made only in outstanding vintages with the barrel selection of the wines made from grapes from the best vineyards.

