



VYLYAN KÉKFRANKOS 2015

VYLYAN WINERY, VILLÁNY

0,75l

DESCRIPTION

Type of the wine: **Red, Dry**

Grape variety: **Kékfrankos / Blaufränkisch 100%**

Sugar / alcohol content: **1,2 g/l / 13,1 %**

Technology:

The total period of maceration on the skin was 23 days. The maturation took place in barrels of 225 l made out of Hungarian oak (20% new, 40% two years old, 40% elder ones). Barrel ageing lasted for one year

Quality level:

Premium

Food pairing:

Recommended with spicy but not too heavy meat dishes, or even just for itself, brooding in small sips.

Description:

Lively and complex Blaufränkisch with lovely varietal notes. Clear, deep and lively from the opening aromas to the long finish. The trademark of the Blaufränkisch is the ripe black sour-cherry, which is enriched with gentle barrel spices. Capable of long bottle aging, recommended for fans of unique tastes

Available quantity: **6.000 BOTTLES**

Ex cellar price: **6,85 EUROS / PALETTE (120 BOTTLES)**

