



## VYLYAN MACSKA 2018

VYLYAN WINERY, VILLÁNY

0,75l

### DESCRIPTION

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

Grape variety: **Potugieser 100%**

Sugar / alcohol content: **0,7 g/l / 12,21 %**

Technology:

The accent was placed on fruitiness therefore maceration on the skin was kept relatively short 8-11 days at 28–30 °C temperature. Malolactic fermentation was then run in stainless steel tanks and the aging took place in 6000 l oak barrels and stainless steel tanks.

Quality level:

**Classicus**

Food pairing:

It is a good match with lighter Hungarian dishes, fish for example, and Italian starters and pastas.

Description:

A thirst- quenchingly fruity, nice, and easygoing wine that “purrs” abd flatters – a wine that feels good to drink every day. The varietal specific red berries on the nose are rounded off by a combination of sour cherry, plum and sloe on the palate. Its tannins are soft and velvety.

Available quantity:

**130.000 BOTTLES**

Ex cellar price:

**2,88 EUROS / PALETTE (120 BOTTLES)**

